



EASTER RICE CRACKLE

A quick and easy sweet treat for the Easter season.



EASY



10 MINUTES



40 MINUTES (TO SET IN THE REFRIGERATOR)



24 SERVES

Ingredients

- 70g Kellogs rice bubbles
- 50g McKenzie' desiccated coconut
- 20g icing sugar
- 4 tsp cocoa powder
- Pinch of salt
- 160g Nestle chocolate bits
- 25g refined coconut oil

Instructions

1. In a large bowl, combine the rice bubbles, coconut, powdered sugar, cocoa powder, and salt.
2. In a heatproof bowl set over a pot of simmering water (make sure the bowl does not touch the water), or in a microwave, melt the chocolate. Add the coconut oil and mix until well combined. The heat of the chocolate should be enough to melt the coconut oil, but re-warm very briefly to help incorporate if needed.
3. Pour the chocolate mixture into the bowl of dry ingredients, and mix well with a spatula until well combined.
4. Spoon mixture into paper patty cases and refrigerate until firm
5. Store in the fridge in an airtight container.