

Tahini Treats

If you haven't stumbled across this simple and "healthier" Rice Krispie treat now is your chance. I absolutely love the yummy blend of honey and tahini. Inspired by this version in Bon Appetite.

Makes 16

Ingredients

- 3 $\frac{1}{4}$ cups (130 g) crispy brown or white rice cereal (not puffed rice)
- 2Tbsp. virgin coconut oil (divided)
- $\frac{3}{4}$ cup (185 g) tahini
- $\frac{1}{4}$ cup plus 1 Tbsp. (90 g) honey
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{3}{4}$ tsp. flaked salt (divided)
- 30g dark dairy-free chocolate

Preparation

1. Line an 8" or 9" square pan with parchment paper, leaving an overhang on two sides. Measure cereal into a large bowl.
2. Melt 1 TBL oil in a small saucepan over medium-low heat. Add tahini, honey, and half of the salt and whisk until warmed through, smooth, and slightly thinner, 45–60 seconds. (Be careful not to overcook as it will become grainy and thick) Remove from heat, quickly whisk in vanilla.
3. Pour tahini mixture over cereal mixture and stir to coat. Transfer to prepared pan and press down very firmly. I use a small cutting board on top of the mixture allowing me to evenly distribute the pressure.
4. Melt chocolate and 1 TBL coconut oil over a pan of hot water. When fluid spoon or pour over the top of the

rice mixture. Sprinkle with remaining salt.

5. Chill bars until firm, 30–40 minutes.

6. Lift out bars using parchment overhang and cut into 16 squares.