

Crispy Rice Treats

(24 servings)

1 tsp. cold-pressed sesame oil
½ cup brown rice syrup
2 Tbsp. sesame tahini (or other nut butter)
2 tsp. pure vanilla extract
6 cups combination of: puffed rice, puffed millet, or crispy brown rice cereal
½ cup sunflower or pumpkin seeds
½ cup currants, chopped dried apples, or dates

Directions:

1. In a large pot, heat oil, rice syrup, and tahini, stirring until bubbly.
2. Remove from heat and stir in vanilla.
3. Add remaining ingredients, mixing well with wooden spoon.
4. Spoon into a 13" x 9" pan and press flat. Allow to sit at room temperature.
5. When set, cut into squares and store in airtight container at room temperature.