

Easy 5-Ingredient Chocolate Peanut Butter Crispy Treats

Chocolate Peanut Butter Rice Krispie Cups



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INGREDIENTS

3 cups Rice Krispies: The backbone of the crunch. Ensure your cereal is fresh for the best texture.

1.5 cups Chocolate Chips: Semi-sweet is my go-to, but milk chocolate or dark chocolate works beautifully depending on your sugar preference.

1 cup Chunky Peanut Butter: I prefer chunky for the added texture, but creamy works perfectly if you want a smoother bite.

6 tbsp Honey: This acts as our natural sweetener and the "glue" that keeps the cereal together without being cloyingly sweet.

1/8 tsp Salt: Just a pinch to brighten the chocolate and balance the honey.

DIRECTIONS

1. **Prepare the Pan:** Line a standard 12-slot muffin tin with paper or silicone liners. This is a crucial step—these cups are sticky until they are fully set, and trying to pry them out of an unlined tin is a headache you don't want.
2. **Melt the Binder:** In a medium saucepan over low heat, combine the peanut butter, honey, and salt. Stir constantly until the mixture is completely smooth and just begins to bubble slightly. Do not let it boil vigorously, or the honey may become too hard once cooled.
3. **Add the Crunch:** Remove the pan from the heat. Gently fold in the Rice Krispies. Use a spatula to ensure every single piece of cereal is coated in that golden peanut butter mixture.
4. **Form the Cups:** Spoon the mixture evenly into the prepared muffin liners. Use the back of a spoon (or a lightly greased measuring cup) to press the mixture down firmly. You want a solid base so the chocolate doesn't just seep to the bottom.
5. **Melt the Chocolate:** In a microwave-safe bowl, heat the chocolate chips in 30-second intervals, stirring in between, until silky smooth. If the chocolate is too thick, you can add a half-teaspoon of coconut oil to thin it out.
6. **Assemble and Chill:** Pour a generous tablespoon of melted chocolate over the top of each peanut butter cereal cup. Use the back of a spoon to spread the chocolate to the edges.
7. **The Final Set:** Place the muffin tin in the refrigerator for at least one hour. This gives the honey-peanut butter base time to firm up and the

chocolate time to snap. Once set, peel off the liners and enjoy!

SWAPS & NOTES

The Nut Butter: If you have an allergy, sunflower butter is a fantastic 1:1 swap.

If you want to lean into the nuttiness, try using the base method from these no-bake peanut butter oatmeal bars.

The Sweetener: While honey provides a great floral note, maple syrup can be substituted for a vegan-friendly version.

Chocolate: If you want a "marbled" look, you can swirl in a bit of white chocolate or butterscotch chips.

TIPS FOR SUCCESS

Press Firmly: If you don't press the cereal mixture down enough, the cups might crumble when you bite into them.

Don't Overheat the Honey: Over-boiling honey can lead to a very hard, "tooth-breaking" texture.

Silicone Liners: If you make no-bake treats often, invest in silicone muffin liners.

They pop right off without any sticking or wasted paper.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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