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## Chocolate bar candy factory cooking dessert snacks

Japan / Asian Drank Europees Chips / SnacksChocolade / Koekjes/ SauzenScheepsnoep Dranken Energy DrinksSal Drinks (KoolAid/Nesqk)Lemonades. Iced Teas - SportWaterSurprise MeKerstmis Candies and cookies to help you celebrate loose this festive season Taste test our newest creations ✓ from 14 food allergens✓ certified gluten✓ GMO-tested flavors like delicious chocolate cake - travels like a snack chocolate chip cookie so cloud as you can just get carried away! The classic flavor combination is now rolled into our plant-based protein bites! Kenda and cookies to help you celebrate freely in this festive season Taste test of our newest creations - for a limited time only! ✓ from 14 food allergens✓ certified gluten✓ non-GMO-tested Chocolate Chip cookies so cloud like that, you might just get carried away! The classic flavor combination is now rolled into our plant-based protein bites! One way to eat freely is to know exactly what's in your food. That is why our products are made from natural ingredients such as quinoa, dried fruits and rosemary extract. Browse Ingredients See Our Foods One way to eat freely is to know exactly what's in your food. That is why our products are made from natural ingredients such as quinoa, dried fruits and rosemary extract. Browse Ingredients Watch Our Products We have built the largest allergy bakery in North America to ensure the best quality and safety of our products. Our company is certified gluten-free by the Gluten-Free Certification Organization and contains no nuts. Meet us, we have built the largest allergy bakery in North America to ensure the best quality and safety of our products. Our company is certified gluten-free by the Gluten-Free Certification Organization and contains no nuts. Meet us Our products can be found in more than 40,000 stores across the country. Use our store locator to find a seller near you or shop all our Enjoy Life products online now. Find the Buy Now Store Our Products can be found in more than 40,000 stores across the country. Use our store locator to find a seller near you or shop all our Enjoy Life products online now. Find a Buy Shop Now Get Enjoy Life e-newsletter and become part of our community! Stay up to date with the launch of a new product, store ads, delicious recipes and more. Go to recipe printing Recipe Nestle announced back in 2018 that Crunch bars have been discontinued, but don't bother- We have a home and even a BETTER version here, and is relatively healthier than the traditional version! You may come across other homemade crunch bar recipes, but frankly sub bar. Most of them require 2 or 3 ingredients, mostly melted chocolate with crispy rice flakes. Is that a crispy bar? Technically, yes. But taste-wise, it's very, very average. Instead, I am I share with you my home version, which tastes amazing and one recipe that thousands of my readers constantly made over and over again! WHY THESE ARE ARE THE BEST HOMEMADE CRUNCH BARS Crispy, crispy, smooth and creamy and all the words to describe these don't bake chocolate peanut butter crunch bars. You bite into it and meet them, which are the dream of texture lovers! Traditional crunch bars use butter, sugar, margarine and several types of oil to produce a delicious end product. My version only uses five ingredients, and takes less than 2 minutes to whip up! Not only are these beauties completely vegan, gluten-free and dairy free, but it also has the ability to be completely sugar-free, so look out below! HOW MAKE HOMEMADE CRUNCH BARS Start by pouring the cereal into a large bowl and putting it aside. To also save time, prepare a baking dish by adding parchment paper to it. In a microwave bowl or in a saucepan, add all ingredients except cereal. Heat the mixture until the chocolate chip has melted. Whisk very well together until you have silky, thick and smooth chocolate. Finally, pour the melted chocolate mixture over the crispy flakes, and blend very well until all the cereal is covered with chocolate. Transfer to a lined baking dish and refrigerate until hard. INGREDIENTS (and replacement tips!) Crispy Rice Cereal Peanut Butter Chocolate Chips Maple Syrup Coconut Butter 'crunch' factor can come in half. The first and most dominant of them in cereal is used. The original recipe from the cookbook used cornflakes, but my preference is rice crunchy treats, so I used gluten-free crispy rice flakes. This is my favorite to use in these non-oven bars, and these don't bake rice crunchy cups. If you don't have gluten intolerance, any crispy cereal rice will work fine. The second part comes with the use of crispy peanut butter. You can use smooth peanut butter if that's all you have at your fingertips, but I love the added texture of little pieces of peanut all over! Speaking of peanut butter, for those with peanut allergies, I recommend you use crispy sunflower seed oil or soybean oil. You can also replace peanut butter with other nut butter like almonds or cashews. Since these crispy bars are based on chocolate, please make sure you choose a high-quality chocolate bar (baking style or standard) or chocolate chips. I used my favorite dairy free pieces, which I regularly eat on my own. For those who want to keep it completely sugar-free, use your favorite sugar free BAKING bar or chips. Simply melting Sugar-free candy bar will not give the results you're after. Also, for maple syrup, swap it for this sugar-free alternative. Although not as good as the original, it is the best sugar-free syrup when used in recipes. Coconut oil my preference, but butter or vegan oil works well too. STORING CRUNCH BARS Like any candy or chocolate bar, crispy bars can be stored at room temperature, in an airtight container. They will keep fresh for up to 2 weeks, but I promise you they will never last that long! They are also freezer friendly, so wrap a few and store away to enjoy when the chocolate cravings strike! Wrap the individual bars in parchment paper and place them in ziplock bags. They will freeze well for up to 6 months. CAN I MAKE CRUNCH BARS OF KETO AND PALEO? Yes! I made a keto and paleo option for this recipe. It uses nuts and seeds instead of cereals, as well as keto-approved chocolate and syrup. MORE HOMEMADE CANDY BAR RECIPES Home Twix Bars Snickers Bars Mars Bars Kit Kat Bars Bounty Watch a step-by-step video below! Line an 8 x 8-inch baking dish or deep baking tray of choice with parchment paper and set aside. Add the crispy rice flakes to a large bowl and set aside. In a microwave safe bowl or stove, combine all the other ingredients and heat until melt. Remove from the microwave/turn off the oven and whisk until fully incorporated. Pour in the chocolate/peanut butter mixture of crispy rice porridge and stir until combined. Pour into a lined baking dish and refrigerate until hard (at least an hour). Remove and cut into grates. TO STORE: Crispy bars can be stored at room temperature, in an airtight container. They will be kept fresh for up to 2 weeks. To LIF: Wrap the individual bars in parchment paper and place them in ziplock bags. They will freeze well for up to 6 months. Also try-Keto Crunch Bars Service: 1 Bar Calories: 142kcal Carbohydrates: 16g Protein: 4g Fat Man: 10g Sodium: 69 mg Potassium: 105 mg Fiber: 1 g Vitamin A: 30IU Vitamin C: 1 mg Calcium: 30 mg Iron: 1 mg NET CARBS: 15g Give us a shout out @thebigmansworld or mark #thebigmansworld! This site is not available in your country To open in App Copy and insert code to your site to display a Widget Copy and paste the code to your site to display the fir eating widget uses cookies to provide you with a great user experience. 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