

# GOOD SAINT

## Nearly Sugar-Free Muddy Buddies

### INGREDIENTS

9 cups Rice Chex (they're vegan - but you can use whatever kind or brand you prefer!)

2 cups *powdered* monkfruit sweetener OR 1 cup *regular* monkfruit sweetener (we used **Lakanto** - but you can also use powdered stevia or even regular powdered sugar here if you prefer)

1 cup vegan chocolate chunks (we used **this brand**)

1/2 cup smooth peanut butter

1/4 cup vegan butter

1 teaspoon vanilla



### DIRECTIONS

In a large bowl, measure and set aside the cereal.

If you're using prepared powdered sugar, go on to the next step. If you've got regular monkfruit sweetener and need to make it into powdered 'sugar', simply place 1 cup of sweetener into a blender or food processor and process for 1-2 minutes, until the sugar has pulverized into a finer, powdered sugar. It should double in size using this method. Set aside.

Using the double boiler method (or a microwave!), melt together the chocolate chips, peanut butter, vegan butter and vanilla until creamy, stirring consistently. Pour the melted chocolate mixture over the cereal and use a wooden spoon to gently toss and stir until the cereal is evenly coated. Pour the powdered sugar evenly over the mixture and continue to use the wooden spoon to toss and stir the mixture until the chocolate-coated chex are all evenly covered in a fine layer of powdered sugar. Enjoy or save in air-tight container on the counter or in the fridge for up to a week. Enjoy!

### NOTES

If you prefer regular sugar here, go ahead and use it.

If you find another sugar substitute you prefer, use that instead. I can't guarantee the quantity exchange will be 1:1, but a little taste test should help guide you if you're unsure.

Serves 8-10.