



 *Gluten Free Option*

Prep Time: 3-4 min

Serving size: 10-12

 *Dairy Free Option*

Freeze Time: 1-2 hours

CHOCOLATE BUNNY CRACKLES

This is such a fun Easter treat for your little ones lunch boxes (or your lunch box!) The addition of coconut adds a healthy fat to reduce the blood sugar spike and collagen adds a little bit of protein to these treats.

INGREDIENTS:

- 1½ cups choc chips/melts (use gf, df option if required)
- 1-2 tbsp collagen powder (optional)
- ½ cup brown rice puffs
- ½ cup shredded coconut

- You will also need a 1x 12 hole silicon bunny tray.

METHOD:

1. Place the choc chips into a glass bowl and heat over a pot with boiling water to melt on the stove. Continue to mix to prevent the chocolate from burning.
2. Once melted, remove from heat.
3. If using, add in the collagen and mix until combined.
4. Fold in the brown rice puffs and shredded coconut and continue to mix until well combined.
5. Using a spoon, transfer the mixture evenly into each of the silicone moulds.
6. Place in the fridge to set for 1-2 hours until hard.

TIPS & NOTES

- **Gluten and Dairy Free Option:** Choose a gluten and dairy free chocolate if required
- **Storage:** In the fridge in an airtight container for up to 5 days.