

Homemade Vegan Candy Bars



While there are a so many vegan dessert products available these days, it seems vegan candy bars can be hard to come by. Luckily, making your own candy bars at home is a quick and easy process that creates delectable results. Try out these two simple recipes to create familiar tasting candy bars. Adjust the amount of peanuts and/or cereal to your preference.

For Crunch Bars:

8 oz vegan chocolate chips

1 cup crispy rice cereal

For Mr. Goodbars:

8 oz vegan chocolate chips

1 cup roasted peanuts

1. Melt the chocolate chips in the microwave. Microwave them in 30 second increments stirring after each 30 seconds, until melted.
2. Add either cereal or peanuts to melted chocolate and mix well.
3. Drop by the spoonful onto baking dish or sheet lined with parchment paper or foil.
4. Refrigerate for at least one hour before serving.

You can also pour the entire mixture into a baking dish lined with parchment or foil and cut them into squares after they have set in the fridge, or you can drop them into a muffin tin.