

BERRY GOOD “EGGS”



INGREDIENTS

Makes 10-12 “eggs”

- 1 cup vegan marshmallows
- 1/2 cup light brown rice syrup
- 1/4 cup coconut butter
- 1/3 cup crushed freeze-dried berries (about 1/2 cup prior to crushing)
- 1 1/2 cups crisp brown rice cereal

Melt the vegan marshmallows, brown rice syrup, and coconut butter in a medium saucepan over medium-low heat while stirring constantly.

While the mixture is melting, crush the freeze dried berries (they should be small, finely chopped pieces).

Once the mixture has melted completely add the crushed freeze dried berries and mix well. Remove from heat.

Add the brown rice cereal and mix making sure the mallow mixture completely coats each piece of cereal.

Allow the cereal / mallow mixture to cool slightly and form into egg shapes. If the mixture is sticking to your hands, coat your hands LIGHTLY with coconut oil.