

Champagne and Strawberry Rice Crispy Treats

Ingredients

- 6 cups puffed rice cereal
- 1.2 oz. package of freeze-dried strawberries, crumbled slightly
- ½ cup cashew pieces
- 1 cup pink sparkling wine
- ¼ cup granulated sugar
- ¼ cup corn syrup
- 2 tbsp. plant-based butter

Steps

1. Place the cereal, freeze dried strawberries, and cashew pieces in a large bowl and mix. Line a 9x12 inch glass baking dish with wax paper and set aside.
2. Place one cup of sparkling wine in a saucepan and bring to a simmer, stirring occasionally, until the wine reduces to ¼ cup. Keep an eye on it, or you risk the wine burning. Once the wine is reduced enough add the sugar, corn syrup, and plant-based butter. Let the sugar and butter melt, stirring, and bring the mixture up to a boil. Let boil for one full minute, and then remove from the stove and pour over the puffed rice mix.
3. Stir well, until all of the rice cereal is coated with the syrup- make sure there aren't patches of dry cereal on the bottom. Transfer the mixture to your prepared baking sheet and use a silicone spatula to pack down the cereal into a flat, even layer. Leave the dish on the counter, or move to the fridge. Allow it to cool fully before cutting, otherwise it will not hold together. Cut into even pieces, and enjoy!

