

Gluten-Free No-Bake Honey Peanut Butter Bars



Ingredients

0.5 cup plus light
0.5 cup creamy peanut butter
0.3 cup chocolate chips dark
6 cups honey
0.5 cup roasted peanuts
0.3 cup sugar

Equipment

	bowl	
	frying pan	
	sauce pan	
	microwave	
Directions		
	Butter 9- or 8-inch square pan. In large bowl, mix cereal and peanuts; set aside.	
	In 3-quart saucepan, heat honey and sugar just to boiling over medium heat, stirring constantly.	
	Remove from heat; stir in peanut butter until smooth.	
	Pour over cereal mixture in bowl; stir gently until evenly coated. Press firmly in pan. Cool 15 minutes.	
	In small microwavable bowl, microwave chocolate chips uncovered on High 30 to 60 seconds stirring every 15 seconds, until melted and smooth.	
	Drizzle over top of bars.	
	Let stand at room temperature at least 30 minutes until chocolate is set. For bars, cut into 4 rows by 6 rows. Store loosely covered at room temperature.	
Nutrition Facts		
	PROTEIN 2.64% FAT 11.66% CARBS 85.7%	

Properties

Glycemic Index:6.47, Glycemic Load:39.04, Inflammation Score:-1, Nutrition Score:2.6439130461734%

Nutrients (% of daily need)

Calories: 345.59kcal (17.28%), Fat: 4.85g (7.46%), Saturated Fat: 1.32g (8.23%), Carbohydrates: 80.15g (26.72%), Net Carbohydrates: 79.38g (28.87%), Sugar: 78.32g (87.02%), Cholesterol: 0.02mg (0.01%), Sodium: 46.05mg (2%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.47g (4.94%), Manganese: 0.22mg (11.05%), Vitamin B3: 1.29mg (6.46%), Magnesium: 16.63mg (4.16%), Copper: 0.08mg (3.84%), Phosphorus: 35.74mg (3.57%), Vitamin E: 0.52mg (3.46%), Zinc: 0.48mg (3.21%), Potassium: 109.97mg (3.14%), Fiber: 0.77g (3.08%), Iron: 0.54mg (3.02%), Vitamin B2: 0.05mg (2.87%), Vitamin B6: 0.05mg (2.72%), Folate: 10.54µg (2.64%), Selenium: 1.29µg (1.84%), Calcium: 17.39mg (1.74%), Vitamin B5: 0.17mg (1.71%), Vitamin B1: 0.02mg (1.54%)