



Sparkle Kitchen

Sugar Plum Bunny Bites

Ingredients

- 3 cups rolled oats (gluten-free)
- 1/2 cup almonds, chopped
- 1/2 cup hazelnuts, chopped
- 1/4 cup dried figs, chopped
- 1/4 cup dried dates, chopped
- 1/4 cup dried apricots, chopped
- 1 cup gluten free baking mix (we used Bob's Red Mill)
- 1/8 tsp cardamom
- 1/2 tsp cinnamon
- 1/8 tsp sea salt
- 1/3 cup cold-pressed vegetable oil
- 2/3 cup rice syrup
- 1/4 cup almond milk (or other alternative milk)
- 1 tsp vanilla

Directions

In a large bowl, thoroughly mix oats, nuts, dried fruit, flour, salt, cardamom and cinnamon. In a 2nd bowl, combine oil, rice syrup, almond milk and vanilla. Slowly add the wet ingredients to the dry, mixing to combine. Line a large baking sheet or shallow baking dish with parchment paper, and spread the mixture in a thin layer. Bake at 300 for 45 minutes to an hour, turning every 15 minutes to ensure an even toasting.

Serve with milk and/or yogurt, and a little bit of honey if you want some extra sweet! Enjoy!