INGREDIENTS

¼ cup butter (softened)

1 cup Pic's Seed & Nut Mix

1 cup icing sugar

3 ½ cups rice bubbles cereal

1 cup chocolate chips

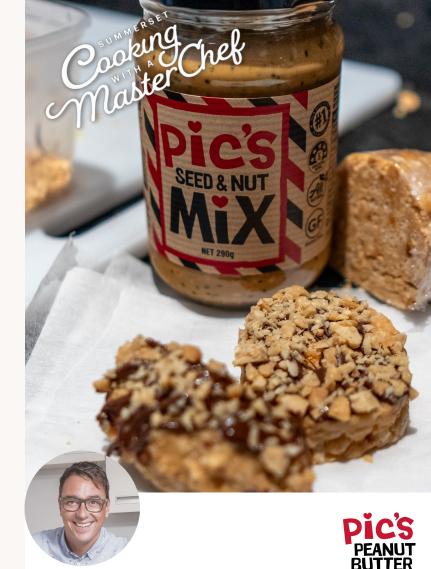
Chopped salted peanuts (crushed for top)

4 drops vanilla essence

INSTRUCTIONS

METHOD

- 1) In a large bowl, cream butter and icing sugar
- 2) Add in vanilla and Pic's Seed and Nut Mix and then mix all together
- 3) Stir in cereal
- 4) Working with half of dough, scoop into tablespoonfuls and shape into ½ inch x 2-inch-thick logs
- 5) Put onto glad wrap and refrigerate to set for 25 minutes
- 6) Cut logs into 1 cm slices
- 7) In a microwave-safe bowl, melt chocolate chips and stir until smooth then add to a piping bag
- 8) Dip or drizzle chocolate over logs
- 9) If desired, sprinkle with crushed peanuts then chill until set
- 10) Repeat with remaining dough
- 11) Store in an airtight container in the refrigerator



Peanut Crunch Biscuits

36 servings

() 20 mins

The perfect sweet treat to enjoy when you have guests over or with a cup of tea in front of the TV.



