

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



Pic's
PEANUT
BUTTER

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.