



Cocoa Puffs



9 1-cup servings



10 minutes



325 degrees

INGREDIENTS

6 oz bag of Kamut or Rice Puffs

75g sugar

75g water

30g cocoa powder

pinch of salt

DIRECTIONS

1. In a small saucepan, combine the sugar, water, cocoa powder and salt. Heat on medium low, stirring constantly, just until the cocoa powder is dissolved and the syrup is smooth.
2. In a large bowl combine the Puffs, chocolate syrup and salt. Toss well, using the back of a spatula to spread the syrup and ensure even coating.
3. Line a baking sheet with parchment paper and spread the puffs across it in an even layer, making sure they touch as little as possible. They will stick together so make sure they are spread out.
4. Bake on convection at 325 for 5 minutes. The cereal will still be soft when taken out but will crisp up as it cools.
5. Cool completely and store in an airtight container.

I buy Nature's Path Organic Kamut Puffs through Azure Standard because they are cheaper but they are also available on Amazon.

Alternatively you can use Puffed Rice for a gluten free option.

You can Substitute 80g maple syrup for the sugar and water