



VEGAN AVALANCHE COOKIE BARS

Avalanche Bars using Rich's Vegan Ranger Cookie Dough.

Yield: 8-16 Squares

INGREDIENTS

15 Unit **RICH'S** Vegan Ranger Cookie Dough, 1.5 Oz (#38732)

1/4 C Enjoy Life Vegan Chocolate Chips

3/4 C creamy peanut butter

8 oz CandiQuik or Almond Bark

1 C Rice Krispies Cereal

3/4 C Mini Marshmallows

DIRECTIONS

- 1 Thaw the cookies on a parchment lined sheet pan at room temperature for approximately 1 hour.
- 2 Spray a 1/4 sheet pan with pan spray, line with parchment paper, spray with pan spray again and arrange the 15 thawed cookies on the sheet pan. Press the cookies into one cohesive sheet.
- 3 Bake at 325 degrees for 8-12 minutes until lightly browned. Remove from oven and allow to cool completely.



- 4 While cooling, melt the candiquik or almond bark and stir in the peanut butter, rice krispies, and marshmallows.
- 5 Spread the mixture over the cooled cookie sheet and top with the chocolate chips.
- 6 Cool until the mixture has set and slice into squares.