

Thai Mango Sticky Rice Treats (Vegan, GF)

Source: Shade Montague (www.madebyshade.com)

Servings: 24 **Prep Time:** 1 hour 15 minutes

EQUIPMENT:

- Saucepans
- 9 x 13" removable-bottom pan
- Food processor / Blender
- Nonstick pot
- Wooden spoon
- Squeeze bottle

INGREDIENTS:

Mango Syrup:

- 2 cups mango nectar (Langers)

Coconut Mango Treats:

- ½ cup shredded sweetened coconut
- ½ cup vegan butter, divided (Earth Balance)
- 20 oz mini vegan marshmallows, divided (Dandie's)
- 2 tsp coconut extract
- 7 cups (10 oz) vegan crispy rice cereal, divided (Nature's Path)
- Orange food dye

Coconut Glaze:

- ½ cup coconut cream
- 2 tbsp sugar
- 1 tsp tapioca starch
- Pinch salt
- 1 tbsp sesame seeds

INSTRUCTIONS:

Mango Syrup (30 minutes)

In a small saucepan, bring the mango nectar to a boil over high heat.

Reduce heat to medium and let simmer, whisking frequently to prevent burning, until mixture is reduced to ½ cup, about 25 minutes.

Remove from heat and transfer to a small bowl.

Cover with plastic wrap touching the surface of the syrup and set aside.

Coconut Mango Treats (30 minutes)

Grease a 9 x 13" removable-bottom pan with coconut oil and set aside.

In a food processor, blend the shredded sweetened coconut into very fine pieces and set aside.

In a nonstick pot over medium heat, melt ¼ cup of the vegan butter.

Reduce heat to low and add 10 oz of the mini marshmallows.

Stir with a wooden spoon, mashing the marshmallows, until marshmallows melt together.

Add the coconut extract and finely shredded coconut. Stir until fully combined.

Remove from heat and add 5 oz of the crispy rice cereal, stirring everything together.

Transfer to the prepared pan, pressing the rice treats into an even layer.

Cover and set aside.

In a nonstick pot over medium heat, melt $\frac{1}{4}$ cup of the vegan butter.

Reduce heat to low and add 10 oz of the mini marshmallows.

Stir with an oiled wooden spoon, mashing the marshmallows, until marshmallows melt together.

Add 3 tablespoons of the prepared mango syrup and a few drops of orange food coloring. Stir until fully combined.

Remove from heat and add the remaining 5 oz crispy rice cereal, stirring everything together.

Transfer to the pan, pressing the mango mixture on top of the coconut mixture, and smooth into an even layer.

Cover with plastic wrap and set aside at room temperature.

Coconut Glaze (15 minutes)

In a small saucepan, whisk to combine the coconut cream, sugar, tapioca starch, and salt.

Warm over medium heat until thickened.

Remove from heat and transfer to a squeeze bottle.

Set aside to cool about 15 minutes.

Drizzle the cool coconut glaze in a zigzag pattern over the bars.

Sprinkle with sesame seeds.

Serve immediately. Leftovers may be stored covered, at room temperature or in the fridge, for up to 1 week.

Enjoy!