



## JERNEJ KITCHEN

# PEANUT BUTTER NUT CLUSTERS

*Peanut Butter Nut Clusters is a quick and easy snack recipe for any day of the year. Makes 56 bite-size clusters, perfect for a picnic, hiking, or snacking.*

MAKES	56	SMALL CLUSTERS (2 CM X 2 CM OR 1-INCH X 1-INCH)
PREPARATION:	5	MINUTES
BAKE:	15	MINUTES
TOTAL TIME:	20	MINUTES

### PEANUT BUTTER NUT CLUSTERS

50 g (1/4 cup) unsalted creamy peanut butter

120 g (1/3 cup) rice syrup

1 tsp cinnamon powder

1 tsp salt

220 g (1cup + 7/8 cup) unsalted roasted peanuts

30 g (2 tbsp) unsweetened apple chips

10 g (4 tbsp) puffed quinoa or buckwheat

### TOOLS AND EQUIPEMENT

20 cm x 20 cm (8-inch x 8-inch) deep baking dish

parchment paper

spatula

knife

### PREPARATION

Preheat your oven to 175 °C / 350 °F. Place a rack in the middle of the oven. Line a 20 cm x 20 cm (8-inch x 8-inch) deep baking dish with parchment paper.

### NUT CLUSTER MIXTURE

In a bowl, stir to combine creamy peanut butter, rice syrup, cinnamon powder, and salt. Stir vigorously using a spatula until creamy and smooth. Chop the peanuts and apple chips. Add to the peanut butter mixture along with the puffed quinoa. Stir to combine.

### BAKE

Transfer the mixture to the prepared baking dish. Using a spatula, spread evenly. Place in the preheated oven and bake 15 - 20 minutes at 175 °C / 350 °F or until the nut clusters are golden-brown and baked through. Remove from the oven, and set aside to cool completely. Using a sharp knife, cut into 2 cm x 2 cm (1-inch x 1-inch) cubes.