

## Chocolate Hobgoblins (Vegan, Gluten-Free, Nut-Free, Soy-Free)

These little treats were shared in a Halloween newsletter from Enjoy Life Foods, but you can make them year round!  
Chocolate Hobgoblins

### Ingredients:

#### Hobgoblin

2 tsp. brown rice syrup  
1/4 cup Sunbutter sunflower seed butter  
Perky's Nutty Rice (about ½ box, enough to cover bottom of shallow pan)

#### Chocolate Coating

1 (10 oz) bag Enjoy Life® semi-sweet chocolate chips  
2 tsp Spectrum shortening

### Directions:

- 1.) Pour Perky's Nutty rice into a shallow pan and set aside.
- 2.) Mix Sunbutter with the brown rice syrup. Mixture should stiffen upon mixing. Pinch off about ½ tablespoon of filling and form into a "pear" shape.
- 3.) Roll the pear shaped sunflower mixture into Perky's Nutty Rice cereal, pressing the cereal in place. Reshape if needed. Set in refrigerator while making the chocolate coating.
- 4.) To make the chocolate coating, combine chocolate chips and shortening in a microwavable container. Cook 30 seconds, stir. Continue until all the chocolate is melted and smooth.
- 5.) Using a fork, dip the goblins (one at a time) into the melted chocolate. Make sure to carefully tap the fork on the edge of the bowl to remove excess chocolate. Place on parchment lined sheet.
- 6.) To give those creepy creatures some eyes, use a single rice puff for each eye. You can even give them eyeballs but putting a small drop of chocolate in the center of the rice puff. You could also use frosting to create eyes or even a mouth! Have fun and be creative.
- 7.) Let sit to harden. You can quicken the hardening by placing in the refrigerator. Enjoy!