

Fig and Rice Puff Log

Ingredients

8 soft dried figs

1/2 cup almond meal

2 tbs almond butter

2 tbs honey or glucose syrup

1/2 cup white chop bits or finely chopped white chocolate

Zest of 1 large lemon

2 cups of Good Morning Rice Puffs

Method

- 1. Use a food processor to mix figs, almond meal, almond butter and glucose syrup/honey.
- 2. Transfer to a bowl and mix in the white choc bits and lemon zest.
- 3. Mix in the Rice puffs and roll into 2 or 3 logs using baking paper.
- 4. Refrigerate and cut into slices when cold.
- 5. Store in the fridge.

Total prep time 30 minutes.



No baking required!