

Christmas Chocolate Gifts that are Personalized for Family and Friends



5 minutes mins prep + 1 hour chilling Time

These copycat Nestle Crunch Bars are an easy candy bar recipe made with rice cereal coated in milk chocolate. Only takes 4 ingredients and 5 minutes of prep!

- 2 cup [milk chocolate chips](#)
- 1 tablespoon [coconut oil](#)
- 1/4 teaspoon [salt](#)
- 1 1/2 cup [Rice Krispies cereal](#)

For Stovetop: Pour water in a pan and let it boil. Set an aluminum bowl that fits snugly on the open pan, then pour in the ingredients listed above. Stand over the pan and stir because the chocolate chips will melt quickly.

I purchased a silicone mold of the alphabet, each letter 2” in height for \$8.99.

Using a spatula, fill each letter mold with the mixture.

If you want to add a bit of ‘décor’ to your chocolate candy letters, you can purchase some rainbow sprinkles and place them into the mold BEFORE filling with chocolate.

**Alternatively, you can also experiment by dipping a pretzel in chocolate and decorating with your favorite candy, as pictured above.

To store crunch bars:

- **Let the crunch bars cool to room temperature first.** Chilling the bars while the chocolate is still hot will cause the chocolate to change to a darker color.
- Store bars in **an airtight container in the fridge.** If stacking the bars in their container, separate each layer with wax or parchment paper.
- Once stored, these bars should last **up to two weeks.**
- Yes, you can freeze these bars. When stored in a freezer bag or a storage container, these candy bars should remain good **for up to three months.**