



# Vegan Star Crunch Recipe

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## Ingredients

### For the Chocolate Cake Layer:

- 1 cup all-purpose flour
- $\frac{1}{3}$  cup cocoa powder (unsweetened)
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{4}$  tsp salt
- $\frac{3}{4}$  cup sugar
- 1 cup unsweetened non-dairy milk (soy or oat works best)
- $\frac{1}{4}$  cup neutral oil (sunflower, canola, or melted coconut)
- 1 tbsp apple cider vinegar
- 1 tsp vanilla extract

### For the Crispy Rice Layer:

- 2 cups vegan crispy rice cereal
- 3 tbsp vegan butter
- 3 tbsp maple syrup or agave
- 1 tsp vanilla extract

### For the Cream Filling:

- $\frac{1}{2}$  cup vegan butter (softened)
- 1  $\frac{1}{2}$  cups powdered sugar (sifted)
- 2–3 tbsp non-dairy milk
- 1 tsp vanilla extract

### For the Chocolate Coating:

- 1  $\frac{1}{2}$  cups dairy-free chocolate chips
  - 1–2 tbsp coconut oil
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# Instructions

## 1. Bake the Cake

1. Preheat oven to **350°F (175°C)** and line a small baking pan (8x8" works) with parchment.
2. Whisk **flour, cocoa, baking soda, baking powder, salt, and sugar**.
3. In another bowl, mix **milk, oil, vinegar, and vanilla**.
4. Combine wet and dry ingredients until smooth.
5. Pour into pan and bake **18–20 minutes**. Cool completely.

## 2. Make the Crispy Rice Layer

1. In a small saucepan, melt **vegan butter + maple syrup** over medium heat.
2. Stir in **vanilla extract**, then remove from heat.
3. Toss with crispy rice cereal until evenly coated. Spread on parchment and let cool slightly.

## 3. Make the Cream Filling

1. Beat **vegan butter** until fluffy.
2. Add **powdered sugar**, then vanilla and non-dairy milk, until smooth and spreadable.

## 4. Assemble Star Crunch

1. Cut the cooled cake into rectangles or star shapes.
2. Spread a layer of cream filling on one piece.
3. Press a layer of crispy rice mixture on top.
4. Place another cake piece on top to sandwich.

## 5. Coat with Chocolate

1. Melt chocolate chips + coconut oil.
  2. Dip each assembled "Star Crunch" into chocolate or spoon chocolate over to cover fully.
  3. Chill until set.
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## Tips & Variations

- ✦ For extra crunch, toast the rice cereal lightly before mixing.
  - ✦ Use peanut butter or almond butter in the cream filling for a nutty twist.
  - ✦ Cut into fun shapes (stars!) for a festive snack.
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