

Chex Muddy Buddies (Puppy Chow)

Ingredients:

9 cups Corn Chex, Rice Chex, Wheat Chex, Chocolate Chex cereal, or Crispix Cereal
(You may choose just one of these, or combine them. It just needs to total 9 cups)
1 cup semisweet chocolate chips
½ cup peanut butter
¼ cup butter or margarine
1 teaspoon vanilla
1 ½ cups powdered sugar

Directions:

1. Into a large bowl, measure cereal and set aside.
2. In a 1-quart microwavable bowl, stir together the chocolate chips, peanut butter and butter.
3. Microwave uncovered on high for one minute, stir. Microwave about 30 seconds longer or until mixture may be stirred smooth. Stir in vanilla.
4. Pour mixture over cereal in large bowl, stirring until evenly coated. Pour into 2-gallon resealable food-storage plastic bag.
5. Add powdered sugar. Seal the bag and shake until well coated. Spread on waxed paper to cool. Store in an airtight container in refrigerator.

Recipe courtesy of allrecipes.com

Salted Chocolate Puppy Chow with Pretzels

Ingredients

7 cups Rice Chex cereal

1-1/2 cups chocolate melts (use melts, not chips; if you omit the melts, use peanut butter)

1/3 cups peanut butter, smooth (optional)

1-3/4 tsp. coarse salt, more if desired

1-1/2 cups brownie mix (or 1-1/4 cups powdered sugar plus 1/4 cups unsweetened cocoa powder)

3 cups pretzels

Directions

1. Measure out Rice Chex into a large bowl.
2. In a microwave-proof bowl, melt chocolate and peanut butter together and stir until smooth.
3. Pour chocolate/peanut butter mixture over rice cereal and gently fold until coated.
4. Sprinkle salt over chocolaty cereal (taste a piece and add more if you want it to be stronger, but remember, you're about to make it a lot sweeter with the brownie mix.)
5. Put brownie mix (or powdered sugar and cocoa) in a large Ziploc bag, then dump chocolaty cereal into it.
6. Shake, shake, shake!
7. Dump onto a cookie sheet to cool.
8. Mix with pretzels for color and an extra salty crunch!

Notes

You can omit the peanut butter for allergies, but make sure to use chocolate melts (the little disks of chocolate). They will melt very smoothly and thinly so you may coat the cereal easily.

Halloween Puppy Chow

Ingredients

- 8 cups rice cereal squares (Chex)
- 1-1/2 cups chocolate chips or melts
- 1/2 cups peanut butter, creamy (you can omit this; see Note below)
- 3/4 cups powdered sugar
- 3/4 cups brownie mix
- 2 large plastic bags
- 2-1/2 cups Reese's Pieces, optional
- 2-1/2 cups candy corn, optional

Directions

1. Place Chex cereal in a large bowl and put the powdered sugar in one large Ziploc bag and the brownie mix in another Ziploc (it helps to have everything ready to go).
2. Put the chocolate chips/melts and peanut butter in a microwave-proof bowl and heat for 30-50 seconds. Stir until smooth.
3. Pour chocolate/peanut butter mixture over the Chex cereal and gently fold until coated in chocolaty goodness.
4. Put half of the chocolaty cereal in one plastic bag (with the powdered sugar) and the other half in the other bag (with the brownie mix).
5. Seal each bag and shake until mixture is coated thoroughly.
6. Dump mixture onto a cookie sheet to cool.
7. Serve with Reese's Pieces and candy corn for color!

NOTE: For peanut allergies, omit peanut butter and use chocolate melts only. Chocolate melts are more effective at melting down than chocolate chips, and increase the chocolate melt amount to 2 cups.

*Put your cereal in a big bowl!
Get your bags ready...
My melts and peanut butter
Gently fold...
Lookin' good!
"White" chow
Shake, shake, shake!
Oh yes.
Ready for the "brown" chow that will change your life? (Brownie mix is SO good.)
Shake, shake, shake!
Sample time? I think so.
Two colors from one batch...lovely!
My candy of choice? Bright, Halloween colors from the bargain bins.
Done!
Treat or Treat!*

Caramel Corn Snack Mix

Ingredients:

8 cups popped popcorn
4 cups oven-toasted rice cereal
2 cups miniature pretzel twists
1 cup pecan halves
1 cup packed brown sugar
½ cup butter or margarine
¼ cup light corn syrup
1 tsp. vanilla
½ tsp baking soda

Directions:

1. Preheat oven to 300 degrees.
2. Combine popcorn, cereal, pretzels and pecans in large roasting pan.
3. Combine brown sugar, butter and corn syrup in 2 qt. saucepan.
4. Cook and stir over medium heat until mixture comes to a boil over entire surface.
5. Reduce heat to medium-low.
6. Cook without stirring 5 minutes. (Mixture should continue to bubble gently over surface.)
Remove saucepan from heat.
7. Quickly stir in vanilla and baking soda, stirring carefully.
8. Pour over popcorn mixture in roasting pan until well coated.
9. Bake 30 minutes, stirring after 15 minutes.
10. Transfer popcorn mixture to large piece of parchment paper.
11. Cool completely, breaking mixture into clusters as it cools.

Yield: 15 cups.

Note:

You may use microwave popcorn to shorten your prep time.
A reduced-fat popcorn will produce the crispiest results.

Recipe courtesy of The Pampered Chef