Chex

Gluten Free Peanut Butter Blossom Cookie Chex™ Party Mix



Servings: 18 | Time: 20 minutes

Ingredients:

- 4 cups Corn Chex[™] or Rice Chex[™] cereal
- 1 cup gluten free peanut butter baking chips
- 3 tablespoons butter
- 1 tablespoon coarse sparkling sugar, if desired
- 2 cups Chocolate Chex[™] cereal
- 1 cup gluten free milk chocolate candy drops, unwrapped

Preparation

- 1) Line large cookie sheet with waxed paper. In medium bowl, add Corn or Rice Chex[™] cereal.
- 2) In small microwavable bowl, microwave peanut butter chips and butter uncovered on Medium (50%) 30 seconds; stir. Microwave 15 to 30 seconds longer or until mixture can be stirred smooth (mixture will be thick).
- 3) Pour mixture over cereal in bowl, stirring thoroughly until cereal is evenly coated.
- 4) Spread mixture on cookie sheet. Sprinkle with sparkling sugar; refrigerate about 15 minutes or until set. Carefully break into bite-size pieces.
- 5) In large serving bowl, mix coated cereal, Chocolate Chex $^{\text{TM}}$ cereal and chocolate candy drops.

Tips

- Cooking Gluten Free? Always read labels to make sure each recipe ingredient is gluten free. Products and ingredient sources can change.
- Microwave oven wattages vary, so be sure to carefully watch peanut butter mixture to avoid burning or seizing.
- Coarse sparkling sugar can be found at craft stores, and sometimes, in the baking and decorating aisle of the grocery store.