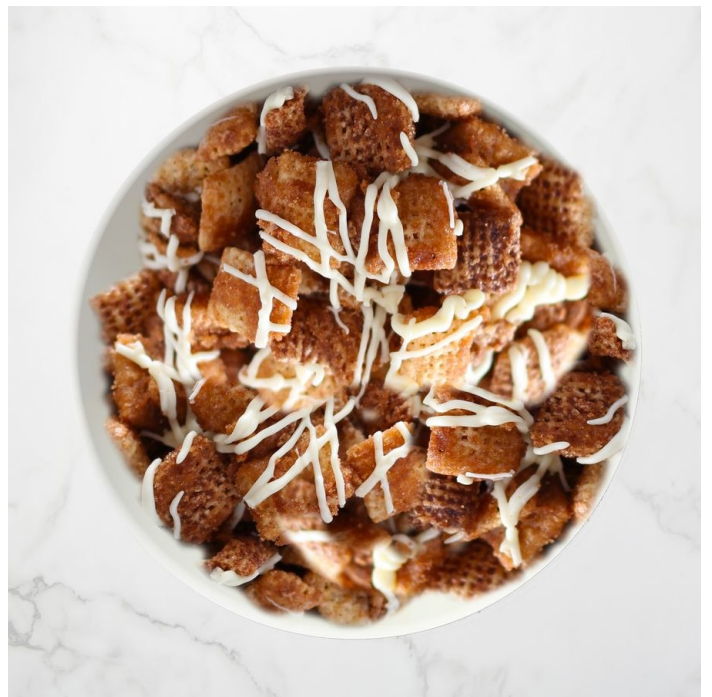




Homemade Gluten-Free Chocolate Chex Caramel Crunch



Servings: 16 | Time: 30 minutes

Ingredients:

- 8 cups Chocolate Chex cereal
- 3/4 cup packed brown sugar
- 3 tablespoons granulated sugar
- 6 tablespoons butter
- 2 teaspoons water
- 1/4 teaspoon baking soda
- 1/4 cup white vanilla baking chips

Preparation

- 1) In large microwavable bowl, measure cereal; set aside. Line cookie sheet with waxed paper.
- 2) In 2-cup microwavable measuring cup, microwave brown sugar, granulated sugar, butter and water uncovered on High 1 to 2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved. Pour over cereal, stirring until evenly coated. Microwave uncovered on High 3 minutes, stirring every minute, until thoroughly glazed. Spread on cookie sheet. Cool 10 minutes. Break into bite-size pieces.
- 3) In small microwavable bowl, microwave white vanilla baking chips uncovered on High 30 to 60 seconds or until chips can be stirred smooth (bowl will be hot). Place in resealable food-storage plastic bag; cut off small corner of bag. Squeeze bag to drizzle over snack mix. Refrigerate until set. Store in tightly covered container.

Tips

- **Cooking Gluten-Free?** Always read labels to make sure each recipe ingredient is gluten-free. Products and ingredient sources can change.
- **Method Note:** Instead of using waxed paper, you can spray the cookie sheet with cooking spray, or line with nonstick foil.