



Gluten-Free Christmas Sugar Cookie Chex Party Mix



Servings: 12 | Time: 30 minutes

Ingredients:

- 6 cups Rice Chex cereal
- 1/4 cup butter
- 1/3 cup granulated sugar
- 2 teaspoons pure vanilla
- 1/4 cup powdered sugar
- 1 1/2 cups white vanilla baking chips
- 4 teaspoons gluten-free holiday-colored nonpareils or sprinkles

Preparation

- 1) Line large rimmed cookie sheet with waxed paper. In large microwavable bowl, add cereal.
- 2) In small microwavable bowl, microwave butter uncovered on High 20 to 30 seconds or until melted. Stir in granulated sugar; microwave uncovered on High 30 to 40 seconds or until sugar is dissolved. Stir in vanilla. Pour over cereal, stirring until evenly coated.
- 3) Microwave uncovered on High 3 to 4 minutes, stirring after every minute, until thoroughly glazed. Add powdered sugar to bowl, mixing well to coat cereal. Spread mixture on cookie sheet.
- 4) In small microwavable bowl, microwave chips uncovered on Medium (50%) 1 to 2 minutes, stirring after a minute, until melted and smooth. Transfer to small resealable food-storage plastic bag; cut off small corner of bag. Drizzle over snack mix; immediately top with sprinkles.
- 5) Refrigerate 20 to 30 minutes or until drizzle is set. Carefully break into bite-size pieces; transfer to large serving bowl.

Tips

- **Cooking Gluten-Free?** Always read labels to make sure each recipe ingredient is gluten-free. Products and ingredient sources can change.
- It's ok if some cereal pieces clump together as a result of the drizzle.
- Store in covered container at room temperature up to 5 days.