



# 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 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.