

Chocolate Chex Caramel Crunch

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

45 mins

Description

Plain brown sugar and butter turn into caramel goodness that surrounds chocolate cereal squares in this scrumptious crunchy Chocolate Chex mix

Ingredients

— - 8 cups Chocolate Chex® cereal - $\frac{3}{4}$ cup packed brown sugar - 6 tablespoons butter or margarine - 3 tablespoons light corn syrup - $\frac{1}{4}$ teaspoon baking soda - $\frac{1}{4}$ cup vanilla baking chips

Instructions

1. Place cereal in a large microwave-safe bowl; set aside. Line a cookie sheet with waxed paper. In a 2-cup microwave-safe measuring cup
2. microwave brown sugar
3. butter
4. and corn syrup uncovered on High 1 to 2 minutes
5. stirring after 1 minute
6. until melted and smooth. Stir baking soda into sugar mixture
7. stirring until dissolved. Pour over cereal
8. stirring until evenly coated. Microwave coated cereal on High 3 minutes
9. stirring every minute. Spread cereal mixture over the prepared cookie sheet. Cool 10 minutes. Break into bite-sized pieces. In a small microwave-safe bowl
10. microwave vanilla baking chips uncovered on High about 1 minute 30 seconds or until chips can be stirred smooth (bowl will be hot). Drizzle melted baking chips over snack. Refrigerate until set
11. 10 minutes or longer. Store in a tightly covered container.