



RECIPE

rhino

♥ recipes worth sharing

Muddy Buddies (Puppy Chow)



Description:

This classic sweet snack combines crispy Rice Chex cereal with a rich chocolate-peanut butter coating and a generous dusting of powdered sugar. It's quick to make, easy to share, and perfect for parties, holidays, movie nights, and gift giving.

INGREDIENTS

- 9 cups Rice Chex cereal
- 1 cup semisweet chocolate chips
- ½ cup peanut butter
- ¼ cup butter
- 1 teaspoon vanilla extract
- 1¾–2 cups powdered sugar

RHINO TIP



For the best coating, allow the chocolate mixture to fully coat the cereal before adding the powdered sugar. Gentle stirring helps prevent the cereal from breaking.

TIPS & VARIATIONS

- 1 Mix in peanut butter candies, chocolate candies, or mini marshmallows after the Muddy Buddies have cooled.
- 2 Use half milk chocolate chips and half semisweet chocolate chips for a sweeter flavor.
- 3 Add a pinch of cinnamon to the powdered sugar for a subtle warm spice flavor.
- 4 Package portions in decorative bags or jars for easy holiday gifts.
- 5 Try using Chocolate Chex or Peanut Butter Chex for a fun variation on the classic recipe.



PREP TIME
15 min



TOTAL TIME
15 min



YIELD
18 servings
(about ½ cup each)

STEP-BY-STEP INSTRUCTIONS

1



Measure the cereal.

Place the Rice Chex cereal in a large mixing bowl and set aside.

2



Melt the chocolate mixture.

In a microwave-safe bowl, combine the chocolate chips, peanut butter, and butter. Microwave on High for 1 minute and stir.

3



Finish the coating.

Microwave for about 30 seconds longer, or until the mixture is smooth and easy to stir. Stir in the vanilla extract.

4



Coat the cereal.

Pour the chocolate mixture over the cereal and gently stir until evenly coated.

5



Transfer to a bag.

Pour the coated cereal into a large 2-gallon resealable plastic bag.

6



Add the powdered sugar.

Add the powdered sugar, seal the bag, and shake until all of the cereal is evenly coated.

7



Cool and store.

Spread the coated cereal on waxed paper to cool completely. Store in an airtight container in the refrigerator.



Family favorites, one recipe at a time.

