

Chocolate Chex® Caramel Crunch

Ingredients

- 8 cups Chocolate Chex® cereal
- 3/4 cup packed brown sugar
- 6 tablespoons butter or margarine
- 3 tablespoons light corn syrup
- 1/4 teaspoon baking soda
- 1/4 cup white vanilla baking chips or chocolate chips

Instructions

1. Into large microwavable bowl, measure cereal; set aside. Line cookie sheet with waxed paper.
2. In 2-cup microwavable measuring cup, microwave brown sugar, butter and corn syrup 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 on High 3 minutes, stirring every minute. Spread on cookie sheet. Cool 10 minutes. Break into bite-size pieces.
3. In small microwavable bowl, microwave vanilla baking chips uncovered on High about 1 minute 30 seconds or until chips can be stirred smooth (bowl will be hot). Drizzle over snack. Refrigerate until set. Store in tightly covered container.

Instead of using waxed paper, you can spray the cookie sheet with cooking spray or line with nonstick foil.

Special Touch

Add more dazzle to the drizzle by using two kinds of melted chocolate, as shown in the photo.