

Halloween Peanut Butter Puppy Chow Crunch

Prep Time: 15 minutes | Set Time: 20 minutes | Yield: 10–12 cups

Ingredients

Crunchy Base

- 3 cups oyster crackers
- 3 cups Rice Chex cereal
- 2 cups Halloween-shaped pretzels

Chocolate Peanut Butter Coating

- 1 cup semi-sweet chocolate chips
- 1/2 cup creamy peanut butter
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1 1/2 cups powdered sugar

Add-Ins

- 1 cup peanuts
- 1 cup peanut butter M&M's
- 3/4 cup peanut butter chips
- 1 cup mini marshmallow bits



Instructions

- 1 Add the oyster crackers, Rice Chex, and Halloween pretzels to a large bowl and gently toss together.
- 2 In a microwave-safe bowl, combine the chocolate chips, peanut butter, and butter. Microwave in 20–30 second intervals, stirring between each, until smooth.
- 3 Stir in the vanilla.
- 4 Pour the melted chocolate-peanut butter mixture over the cereal mixture and gently fold until evenly coated.
- 5 Transfer to a large zip-top bag or container. Add the powdered sugar, seal, and shake until coated.
- 6 Spread the mixture onto wax paper and let cool and set for 15–20 minutes.
- 7 Once completely cooled, gently toss in the peanuts, peanut butter M&M's, peanut butter chips, and marshmallow bits.
- 8 Serve immediately or store in an airtight container.

Tips

- Add the M&M's, peanut butter chips, and marshmallow bits after the mix cools so they do not melt.
- Perfect for parties, treat bags, or movie nights.



BerMonths Bakes

by Michelle | Seasonal Baking

Good
Treats
Brighten
Days