Cookie Butter Puppy Chow

Level: Easy Prep Time: 30 minutes
Serves: about 9 Cooking Time: -



1 (12 oz.) box Rice Chex[™] cereal

1 (14.1 oz.) jar cookie butter (see Notes below)

 $\frac{1}{2}$ cup unsalted butter

 $\frac{3}{4}$ cup semi-sweet chocolate chips

₹ tsp. pure vanilla extract

4 to 5 cups confectioner's powdered sugar

Place cereal in a very large mixing bowl. Set aside.

Place cookie butter, unsalted butter, and chocolate chips in a medium microwaveable bowl. Microwave for 60 seconds and stir with a rubber spatula until all the chocolate chips have melted and all the ingredients are combined. Add the vanilla extract and stir only until combined. Do not overstir.

Pour 1/3 of the chocolate mixture onto the cereal. With a large flat rubber or silicone spatula, fold the chocolate to cover the cereal. Try not to crush or break the cereal when folding. Repeat with another 1/3 of chocolate and gently fold. Add remaining chocolate to the cereal and fold gently until all the cereal is coated with the chocolate mixture.

Place half of the chocolate coated cereal into a clean, gallon sized resealable plastic bag. Add 1 cup of powdered sugar, seal bag, and shake until the cereal is coated. Open bag, add another 1 to $1\frac{1}{2}$ cups powdered sugar, and shake again. Pour the evenly coated puppy chow onto a piece of parchment paper to cool and set. Repeat with the remaining half of chocolate coated cereal. Store cooled puppy chow in an airtight container.

Notes:

- I used Trader Joe's Speculoos Cookie Butter.
- To give away as Christmas gifts or any other occasion, I put the puppy chow
 in clear cello bags and tie with baker's twine.