

Santa and Elf Hat Party Mix

Level: Easy

Prep Time: -

Serves: about 10

Dipping & Assemble Time: 2.5 hours



For the plain & sparkly Elf Hats:

1 (6 oz.) bag Sweet & Salty Caramel Bugles™

1 (8 oz.) package Wilton® Candy Melts®, green

1 (3 oz.) bottle Green Sugar Sprinkles (for the sparkly elf hats)

$\frac{1}{8}$ (16 oz.) Log House Vanilla CANDIQUICK® (for the plain elf hats)

1 (3 oz.) bottle Christmas Edition Nonpareil Sprinkles (for the plain elf hats)

Red Pearl Candy (for tops of sparkly elf hats), optional

For the Santa Hats:

1 (6 oz.) bag Sweet & Salty Caramel Bugles™

1 (8 oz.) package Wilton® Candy Melts®, red

1 (3 oz.) bottle White Nonpareil Sprinkles

Miniature marshmallows, for tops of Santa hats

For the mix:

1 (12 oz.) box Rice Chex™ Cereal

1 (8 oz.) bag salted mini pretzels

$\frac{7}{8}$ (16 oz.) Log House Vanilla CANDIQUICK®

1 (9.9 oz.) package M&M's® Almond, Christmas edition

Empty the 2 bags of Bugles onto a large baking pan and separate the broken ones from the undamaged ones. Use only the undamaged Bugles.

To make the plain elf hats: Melt the green Candy Melts according to the instructions on the package. With tongs, gently roll a Bugle in the Candy Melts until all sides are covered. Place on a cookie sheet lined with parchment paper. Repeat with 1/3 of the Bugles. Let cool until the coating hardens.

To make the sparkly green elf hats: Follow the same melting and dipping instructions as the plain elf hats, except roll the Bugles into a bowl of green sugar sprinkles before placing on the parchment paper to harden. Repeat using another 1/3 of the Bugles. Let cool until the coating hardens. When hardened, dip just the top tip of the sparkly elf hat into the melted green Candy Melts and affix a red pearl candy to it, if desired. Let cool on the parchment paper.

To make the Santa hats: Melt the red Candy Melts according to the instructions on the package. With tongs, gently roll a Bugle in the Candy Melts until all sides are covered.

Place on a cookie sheet lined with parchment paper. Repeat using the remaining 1/3 of the Bugles. Let cool until the coating hardens. When hardened, dip just the bottom of the Santa hat back into the melted red Candy Melts then dip into a bowl of the white nonpareil sprinkles. Then dip just the top tip of the Santa hat into the melted red Candy Melts again and affix a miniature marshmallow to it. Let cool on the parchment paper.

After making all the Santa hats, you can finish up the sparkly elf hats by dipping just the bottom of the sparkly elf hat into the melted red Candy Melts. Let cool on the parchment paper. (The reason why I do this last is because some of the green sugar sprinkles from the sparkly elf hat tend to drop into the melted red Candy Melts and I don't want any green sugar sprinkles on the Santa hats.)

On a large baking pan lined with parchment paper, mix the Rice Chex and pretzels together. Melt the entire package of vanilla CANDIQUICK according to the package instructions. Pour $\frac{7}{8}$ of the melted CANDIQUICK onto the Rice Chex and pretzels, and gently mix until all pieces are coated. Let cool to harden.

With the remaining $\frac{1}{8}$ melted vanilla CANDIQUICK, finish the plain elf hats by dipping the bottom into the melted CANDIQUICK, then dip into a bowl of Christmas Edition nonpareil sprinkles. Let cool on parchment paper.

To assemble, break up the Rice Chex/pretzel mixture and gently mix with the Santa and elf hats and M&M's. Store party mix in an airtight container or place in clear gusseted cello bags to give away.

Notes:

- Use Caramel Bugles instead of original Bugles. It doesn't break as easily when you dip it in the Candy Melts.
- There will be A LOT of broken Bugles in the bag. If you desire, buy an extra bag of Caramel Bugles just in case.
- Add some type of salted nut to balance the sweetness of this party mix.
- Melt Candy Melts a little at a time instead of the entire bag all at once to prevent the chocolate from clumping and hardening too quickly. I use a Wilton® Chocolate Pro® Melting Pot for easy melting and cleaning.