

## Christmas Tree Party Mix



*Level: Easy*

*Prep Time: -*

*Serves: about 10*

*Dipping & Assemble Time: 45 minutes*

For the Christmas Trees:

1 (6 oz.) bag Bugles, Caramel or Chocolate Peanut Butter

1 (12 oz.) package Wilton Candy Melts, green

Yellow star sprinkles

6-inch skewer, for sculpting



For the mix:

1 (12.8 oz.) box Rice Chex

1  $\frac{1}{2}$  cups unsalted macadamia nuts

$\frac{1}{2}$  (24 oz.) package Plymouth Pantry Almond Bark, vanilla flavored

1 (10 oz.) package Cadbury Solid Milk Chocolate Balls, Christmas edition

Pretzels, M&M's-Christmas colors, or other type of nut (optional)

To make the Christmas trees, 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 wax paper. With the pointed tip of the skewer, sculpt leaves to look like a Christmas tree. Place a yellow star sprinkle on the top. Let cool until candy melt hardens. Repeat with the other Bugles until all the candy melts are used up.

On a large baking pan, mix the Rice Chex and macadamia nuts (and pretzels, if desired) together. Melt the vanilla almond bark according to the package instructions. Pour the melted almond bark onto the Rice Chex and nuts and gently mix until all pieces are coated with the almond bark. Let cool to harden.

To assemble, in a bowl break up the Rice Chex/macadamia nut mixture and gently mix with the Christmas trees and milk chocolate balls.

Notes:

- Use Caramel or Chocolate Peanut Butter coated Bugles. It doesn't break as easily as regular Bugles when you dip it in the candy melts.