

This recipe is from Diana Snyder. She brought this to a potluck and it was a very big hit! Warning – it is addicting – so watch out! It's not as crunchy as traditional puppy chow, but it sure is good! Thanks, Diana!



Cupcake Puppy Chow

Ingredients

- 4.5 cups Rice Chex cereal (do not use Crispex)
- 1/4 cup (1/2 stick) salted butter
- 3 Tablespoons heavy cream (no substitutions)
- 10 oz white chocolate candy melts or almond bark (not white chocolate chips)
- 1 teaspoon almond emulsion or extract (please see note below)
- 1 teaspoon butter emulsion or extract (please see note below)
- 2/3 cup assorted sprinkles
- 1 and 1/2 cups powdered sugar

Instructions

1. Pour the cereal in a large bowl, set aside.
2. In a medium saucepan over low heat, melt the butter, cream, and white chocolate. Stir constantly until the white chocolate is fully melted. The mixture will be very thick and buttery. Remove from heat. Stir in almond extract and butter extract.
3. Pour warm white chocolate mixture over cereal. Stir it all together gently, making sure not to break the cereal. Wait about 3-4 (no longer) minutes and gently fold in the sprinkles - you don't want the sprinkles to lose their color.
4. In a large zipped top bag or covered container, add the powdered sugar. Pour the white chocolate covered cereal into the large bag or container. Seal the bag or container and shake until all the cereal is coated with the powdered mixture.
5. Discard excess powder and enjoy. Store at room temperature up to 2 weeks - please see note about the "crunch" factor.

Notes

Edited to add – the puppy chow will not be as crunchy on day two. If you prefer your puppy chow to remain crunchy, simply leave out the butter and melt the white chocolate or almond bark according to package instructions before adding the extracts/emulsions.

*You can always make the puppy chow without emulsions/extracts still maintaining a funfetti look and basic flavor.