

Easy, Fruity, and Totally Addictive: My Favorite Twist on Classic Puppy Chow

Strawberry Shortcake Puppy Chow



OVEN
300°F

TIME
10 min

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INGREDIENTS

- 5 cups rice cereal squares (like Chex)
- 1 cup white chocolate chips
- 1 tablespoon butter
- 1/2 teaspoon vanilla extract
- 1/2 cup freeze-dried strawberries, crushed into powder
- 1/2 cup powdered sugar
- 1/2 cup strawberry cake mix (dry)

DIRECTIONS

- 1.** Prep the Cereal: I pour the cereal into a large mixing bowl and set it aside so it's ready to go as soon as the chocolate's melted.
- 2.** Melt the Chocolate: In a microwave-safe bowl, I combine the white chocolate chips and butter. I microwave in 30-second bursts, stirring after each one, until smooth and fully melted. It usually takes about 1 to 1.5 minutes total.
- 3.** Once melted, I stir in the vanilla extract for a little extra depth.
- 4.** Coat the Cereal: I pour the warm chocolate mixture over the cereal and gently toss with a spatula or big spoon until all the pieces are evenly coated. Be gentle here-you want to coat without crushing the cereal.
- 5.** Shake It Up: In a large zip-top bag, I combine the powdered sugar, crushed freeze-dried strawberries, and dry strawberry cake mix. Then I scoop the coated cereal into the bag, seal it tightly, and give it a good shake until every piece is covered in that sweet, strawberry-flavored powder.
- 6.** Cool and Serve: I spread the mixture onto a baking sheet in a single layer to let it cool and set. This helps prevent clumping and keeps the coating from getting sticky. Once it's cooled completely, I transfer it to a serving bowl or airtight container.
- 7.** It's ready to serve right away-or stash for later if you don't eat it all first.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-fruity-and-totally-addictive-my-favorite-twist-on-classic-puppy-chow/>