

Fun & Festive: Red, White & Blue Cereal Snack Mix Recipe

Crunchy Red, White & Blue Celebration Snack Mix: A Burst of Color, Crunch, and Sweetness!



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INGREDIENTS

9 cups corn or rice cereal squares (like Chex or Rice Chex)

1 ... cups white vanilla-flavored candy coating (or white chocolate melting wafers)

1 ... cups red vanilla-flavored candy coating

1 ... cups blue vanilla-flavored candy coating

1 cup creamy peanut butter

1 tablespoon melting aid (like coconut oil or shortening, divided)

3 cups powdered sugar (confectioners' sugar, divided)

1 cup red, white, and blue chocolate candies (like M&M's)

Fizzy popping candy (optional for extra fun, like Pop Rocks)

Swaps and Notes:

Cereal: Corn or rice cereal squares work best for their texture and ability to hold coating.

Candy Coating: Vanilla-flavored candy melts (wafers or discs) are ideal for vibrant colors and easy melting. You can find them at craft stores or baking supply stores. If you can only find white, you can use gel food coloring to dye portions of melted white coating red and blue.

Peanut Butter: Creamy peanut butter adds flavor and helps the coating adhere. If you have a peanut allergy, you can try sunbutter or almond butter, though the flavor will change.

Melting Aid: Coconut oil or shortening helps thin the candy coating for easier mixing and a smoother finish.

Powdered Sugar: Essential for coating and preventing stickiness.

Chocolate Candies: M&M's are perfect for the color scheme.

Fizzy Popping Candy: This is a fun optional addition for a surprise "pop" in your mouth, especially for kids! Add it just before serving, as moisture will make it fizz.

Instructions:

White Coated Mix:

Divide Cereal: Divide your 9 cups of cereal into 3 separate large bowls, with 3 cups of cereal in each bowl.

Melt White Coating: In a separate microwave-safe bowl, combine 1 ... cups white vanilla-flavored candy coating with 1/3 cup creamy peanut butter and 1 tsp melting aid. Heat in 30-second intervals at 50% power, stirring thoroughly after each interval, until the mixture is completely smooth and melted.

Coat Cereal: Pour the melted white coating mixture over one bowl of cereal (containing 3 cups). Gently stir with a spatula or spoon until the cereal is evenly coated. (You might not use all the mixture, depending on how thick you like your coating.)

Powdered Sugar Shake: Place 1 cup of powdered sugar in a large zip-top bag. Add the coated cereal to the bag, seal tightly, and shake gently until the cereal is evenly covered with the powdered sugar.

Dry: Spread the white-coated cereal in a single layer on a baking tray (lined with parchment paper for easy cleanup) to dry and set completely.

Red Coated Mix:

Melt Red Coating: Repeat the melting process using the 1 ... cups red vanilla-flavored candy coating, another 1/3 cup creamy peanut butter, and 1 tsp melting aid in a clean microwave-safe bowl. Heat and stir until smooth.

Mix & Coat: Pour this red mixture over the second bowl of cereal (3 cups). Toss gently to coat evenly.

Powdered Sugar Shake: Add the red-coated cereal to another large zip-top bag with 1 cup powdered sugar. Seal and shake until evenly covered.

Dry: Spread the red-coated cereal on a separate baking tray to dry completely.

Blue Coated Mix:

Melt Blue Coating: Melt the 1 ... cups blue vanilla-flavored candy coating, the last 1/3 cup creamy peanut butter, and 1 tsp melting aid using the same method as before.

Mix & Coat: Stir this blue mixture into the last

bowl of cereal (3 cups) until thoroughly coated.

Powdered Sugar Shake: Shake with the final 1 cup powdered sugar in a zip-top bag until evenly covered.

Dry: Spread out the blue-coated cereal on a third baking tray to dry completely.

To Finish:

DIRECTIONS

1. Making this snack mix involves a simple repetitive process for each color, then combining for a show-stopping treat!
2. **White Coated Mix:: Divide Cereal:** Divide your 9 cups of cereal into 3 separate large bowls, with 3 cups of cereal in each bowl.
3. **Melt : White Coating:** In a separate microwave-safe bowl, combine 1 ... cups white vanilla-flavored candy coating with 1/3 cup creamy peanut butter and 1 tsp melting aid. Heat in 30-second intervals at 50% power, stirring thoroughly after each interval, until the mixture is completely smooth and melted.
4. **Coat : Cereal:** Pour the melted white coating mixture over one bowl of cereal (containing 3 cups). Gently stir with a spatula or spoon until the cereal is evenly coated. (You might not use all the mixture, depending on how thick you like your coating.)
5. **Powdered : Sugar Shake:** Place 1 cup of powdered sugar in a large zip-top bag. Add the coated cereal to the bag, seal tightly, and shake gently until the cereal is evenly covered with the powdered sugar.
6. **Dry:** Spread the white-coated cereal in a single layer on a baking tray (lined with parchment paper for easy cleanup) to dry and set completely.
7. **Red Coated Mix:: Melt Red Coating:** Repeat the melting process using the 1 ... cups red vanilla-flavored candy coating, another 1/3 cup creamy peanut butter, and 1 tsp melting aid in a clean microwave-safe bowl. Heat and stir until smooth.
8. **Mix & : Coat:** Pour this red mixture over the second bowl of cereal (3 cups). Toss gently to coat evenly.

9. Powdered : Sugar Shake: Add the red-coated cereal to another large zip-top bag with 1 cup powdered sugar. Seal and shake until evenly covered.
10. Dry: Spread the red-coated cereal on a separate baking tray to dry completely.
11. Blue Coated Mix:: Melt Blue Coating: Melt the 1 ... cups blue vanilla-flavored candy coating, the last 1/3 cup creamy peanut butter, and 1 tsp melting aid using the same method as before.
12. Mix & : Coat: Stir this blue mixture into the last bowl of cereal (3 cups) until thoroughly coated.
13. Powdered : Sugar Shake: Shake with the final 1 cup powdered sugar in a zip-top bag until evenly covered.
14. Dry: Spread out the blue-coated cereal on a third baking tray to dry completely.
15. To Finish:: Combine & Add Candies: Once all three colors of coated cereal are completely dry and set (they should no longer be sticky), gently combine them in a large serving bowl. Add the red, white, and blue chocolate candies.
16. Add : Popping Candy (Optional): For an extra surprise and burst of fun, toss in some fizzy popping candy (like Pop Rocks) just before serving. This ensures it retains its fizz!
17. Serve & : Enjoy: Enjoy the vibrant colors, satisfying crunch, and delicious sweetness of your Celebration Snack Mix!
18. Tips for Success: Melt Slowly: Melt the candy coating in short intervals at 50% power in the microwave. Overheating can cause it to seize or burn.
19. Stir : Well: Stir thoroughly after each microwave interval until the coating is completely smooth.
20. Work : Quickly: Once the cereal is coated in candy, it starts to set. Work quickly to transfer it to the powdered sugar bag and then spread it out.
21. Even : Coating: Ensure the cereal is evenly coated in the candy mixture before adding to the powdered sugar for the best results.
22. Powdered : Sugar is Your Friend: The powdered sugar not only adds sweetness but prevents the pieces from sticking together.
23. Dry : Completely: Allow each color to dry completely on its baking tray before combining to prevent colors from bleeding.
24. Serving Suggestions and Pairings: This Crunchy Red, White & Blue Celebration Snack Mix is a fantastic, versatile treat that's perfect for any festive occasion! It's ideal for:
25. Patriotic : Holidays: Think Fourth of July, Memorial Day, Labor Day gatherings.

SWAPS & NOTES

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If you can only find white, you can use gel food coloring to dye portions of melted white coating red and blue.

TIPS FOR SUCCESS

Melt Slowly: Melt the candy coating in short intervals at 50% power in the microwave.

Overheating can cause it to seize or burn.

Stir Well: Stir thoroughly after each microwave interval until the coating is completely smooth.

Work Quickly: Once the cereal is coated in candy, it starts to set.

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