

Butterfinger Puppy Chow: The Ultimate Sweet & Crunchy Snack Mix

Butterfinger Puppy Chow - The Sweetest Crunch You'll Ever Taste!



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10 min

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INGREDIENTS

- 7 cups Rice Chex cereal
- 1 cup semi-sweet chocolate chips
- ¾ cup creamy peanut butter
- ... cup salted butter
- 1 tsp pure vanilla extract
- 18 fun-size Butterfinger candy bars, crushed
- 1 ... cups powdered sugar

How to Make Butterfinger Puppy Chow:

1. Melt the Chocolate & Peanut Butter:

In a microwave-safe bowl, combine the chocolate chips, peanut butter, and butter.

Microwave in 30-second intervals, stirring after each, until smooth. (This usually takes about 1 minute.)

Stir in the vanilla extract for extra depth of flavor.

2. Coat the Cereal:

Place the Rice Chex cereal in a large mixing bowl.

Pour the melted chocolate mixture over the cereal, gently stirring until every piece is evenly coated.

3. Add the Butterfinger Goodness:

Crush the Butterfinger bars into small pieces using a rolling pin or food processor.

Sprinkle the crushed Butterfinger over the chocolate-coated cereal and stir again to distribute the candy throughout.

4. Coat with Powdered Sugar:

Transfer the cereal mixture to a large zip-top bag or a large bowl with a lid.

Add the powdered sugar, seal the bag, and shake vigorously until all pieces are well-coated in sugar.

5. Let It Cool & Enjoy!:

Spread the puppy chow onto a baking sheet lined with parchment paper to cool and set.

Once cooled, transfer to a serving bowl and enjoy your sweet, crunchy, chocolatey masterpiece!

Pro Tips for the Best Butterfinger Puppy Chow:

Fun Variations to Try:

How to Store Butterfinger Puppy Chow:

Room Temperature: Store in an airtight container for up to 1 week.

Refrigerator: If you like it extra cold and firm, store in the fridge for up to 2 weeks.

Freezer: Freeze in a sealed container for up to 3 months-just let it thaw for a few minutes before snacking!

What to Serve with Butterfinger Puppy Chow:

With popcorn - The salty-sweet combo is a game-changer!

As a party mix - Add pretzels, M&M's, or marshmallows for a fun variety.

On top of ice cream - Sprinkle over vanilla ice cream for a crunchy topping.

Packaged as gifts - Fill small jars or treat bags for a homemade gift idea.

DIRECTIONS

1. Melt the Chocolate & Peanut Butter: In a microwave-safe bowl, combine the chocolate chips, peanut butter, and butter.
2. Microwave in 30-second intervals, stirring after each, until smooth. (This usually takes about 1 minute.)
3. Stir in the vanilla extract for extra depth of flavor.
4. Coat the Cereal: Place the Rice Chex cereal in a large mixing bowl.
5. Pour the melted chocolate mixture over the cereal, gently stirring until every piece is evenly coated.
6. Add the Butterfinger Goodness: Crush the Butterfinger bars into small pieces using a rolling pin or food processor.
7. Sprinkle the crushed Butterfinger over the chocolate-coated cereal and stir again to distribute the candy throughout.
8. Coat with Powdered Sugar: Transfer the cereal mixture to a large zip-top bag or a large bowl with a lid.
9. Add the powdered sugar, seal the bag, and shake vigorously until all pieces are well-coated in sugar.
10. Let It Cool & Enjoy!: Spread the puppy chow onto a baking sheet lined with parchment paper to cool and set.
11. Once cooled, transfer to a serving bowl and enjoy your sweet, crunchy, chocolatey masterpiece!
12. Pro Tips for the Best Butterfinger Puppy Chow: ? Use fresh Butterfinger bars - Older bars can be too hard to crush easily.? Shake in batches - If using a zip-top bag, shake the mixture in smaller batches to ensure even sugar coating.? Keep it crunchy - Store in an airtight container to keep the cereal from

getting stale.? For extra flavor, add a pinch of sea salt to enhance the chocolate and peanut butter combo.

13. Fun Variations to Try: ? Extra Chocolatey - Add ¼ cup mini chocolate chips after coating for even more chocolate flavor.? Nutty Crunch - Toss in chopped peanuts or pretzel bits for extra texture.? Spicy Sweet Twist - Add a pinch of cayenne pepper or cinnamon to the chocolate mix for a little heat.? Cookies & Cream - Swap the Butterfinger bars for crushed Oreo cookies for a different flavor twist!
14. How to Store Butterfinger Puppy Chow: To keep your puppy chow fresh and crunchy, follow these storage tips:
15. Room : Temperature: Store in an airtight container for up to 1 week.
16. Refrigerator: If you like it extra cold and firm, store in the fridge for up to 2 weeks.
17. Freezer: Freeze in a sealed container for up to 3 months-just let it thaw for a few minutes before snacking!
18. What to Serve with Butterfinger Puppy Chow: This sweet snack mix is great on its own, but here are some fun ways to serve it:
19. With popcorn - The salty-sweet combo is a game-changer!
20. As a party mix - Add pretzels, M&M's, or marshmallows for a fun variety.
21. On top of ice cream - Sprinkle over vanilla ice cream for a crunchy topping.
22. Packaged as gifts - Fill small jars or treat bags for a homemade gift idea.
23. FAQs About Butterfinger Puppy Chow: Q: Can I use white chocolate instead of semi-sweet?A: Absolutely! White chocolate adds a sweeter, creamier flavor-just make sure to melt it slowly to avoid burning.
24. Q: What if I don't have a zip-top bag for shaking?A: No problem! Use a large bowl with a lid and shake it up, or stir gently with a spoon.
25. Q: Is there a peanut-free alternative?A: Yes! Use sunflower butter instead of peanut butter, and swap Butterfinger bars for crushed toffee candy or peanut-free chocolate bars.

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

Original recipe: <https://chefmaniac.com/butterfinger-puppy-chow-the-ultimate-sweet-crunchy-snack-mix/>