

Butterfinger Muddy Buddies (Puppy Chow) - The Ultimate No-Bake Party Snack

There are so many reasons this recipe stays on repeat in my kitchen:



TIME
30 min

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INGREDIENTS

- 7 cups Rice Chex cereal
- 1 cup semi-sweet chocolate chips
- $\frac{1}{2}$ cup creamy peanut butter
- $\frac{1}{4}$ cup salted butter
- 1 teaspoon pure vanilla extract
- 18 fun-size Butterfinger candy bars (15 crushed, 3 roughly chopped for garnish)
- 1... cups powdered sugar, sifted

DIRECTIONS

- 1.** Prep the Base: Pour the Rice Chex cereal into an extra-large mixing bowl. Make sure you have plenty of room to gently toss everything without crushing the cereal.
- 2.** Melt the Chocolate Mixture: In a microwave-safe bowl, combine chocolate chips, peanut butter, and butter. Microwave for 1 minute, then stir well. Continue heating in 15-20 second bursts, stirring each time, until completely smooth and glossy.
- 3.** Add Vanilla: Stir in the vanilla extract while the mixture is warm. This enhances the chocolate flavor and balances sweetness.
- 4.** Coat the Cereal: Slowly drizzle the warm chocolate peanut butter mixture over the cereal. Using a large spatula, gently fold and turn the cereal until evenly coated. Work carefully to avoid breaking the pieces.
- 5.** Add the Crunch: Stir in the 15 crushed Butterfinger bars. The candy bits will cling beautifully to the warm coating.
- 6.** Powdered Sugar Magic: Sprinkle powdered sugar over the mixture and gently stir - or transfer everything to a large 2-gallon zip-top bag, seal, and shake until fully coated. The bag method coats every piece evenly and keeps cleanup simple.
- 7.** Let It Set: Spread the mixture onto a parchment-lined baking sheet in a single layer. Let it rest for about 20 minutes to dry and prevent clumping.
- 8.** Garnish & Serve: Sprinkle the remaining chopped Butterfinger pieces over the top just before serving for extra crunch and candy texture.

SWAPS & NOTES

Cereal: Corn Chex works well too, but Rice Chex stays a little lighter and crispier.

Peanut Butter: Stick with creamy traditional peanut butter for best texture.

Chocolate: Semi-sweet balances the sweetness.

Milk chocolate will make it sweeter; dark chocolate will add depth.

TIPS FOR SUCCESS

Crush Butterfingers in a zip-top bag using a rolling pin for easy cleanup.

Let the chocolate mixture cool slightly before coating to avoid soggy cereal.

Don't skip spreading it out to dry - this keeps it crisp and prevents sticking.

For an even coating, use the shake-in-a-bag method.

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

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