

## Easy Cherry Cheesecake Puppy Chow for Parties, Holidays, and Snack Cravings

Cherry Cheesecake Puppy Chow Recipe That's Sweet, Crunchy, and Impossible to Stop Eating



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**ChefManiac**

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### INGREDIENTS

- 9 cups Rice or Corn Chex cereal
- 1 cup white chocolate chips
- 1/4 cup unsalted butter
- 1/2 cup cherry gelatin powder
- 1 package instant cheesecake pudding mix, dry
- 1/2 cup powdered sugar
- 1 cup dried cherries, chopped

### DIRECTIONS

1. Place the : Chex cereal in a very large mixing bowl and set aside.
2. In a microwave-safe bowl, combine the white chocolate chips and butter.
3. Microwave in 20-second intervals, stirring after each, until smooth and fully melted.
4. Pour the melted mixture over the cereal and gently stir until the cereal is evenly coated.
5. In a large zip-top bag or a large container with a lid, combine the cherry gelatin powder, dry cheesecake pudding mix, and powdered sugar.
6. Add the coated cereal to the bag or container and shake gently until all the pieces are evenly covered.
7. Spread the puppy chow onto a parchment-lined baking sheet or large tray to cool and set.
8. Once cooled, toss with the chopped dried cherries.
9. Transfer to a serving bowl or store in an airtight container until ready to enjoy.

### SWAPS & NOTES

Rice Chex and Corn Chex both work well here, so use whichever you prefer or already have in the pantry.

Rice Chex tends to be a little lighter and crisper, while Corn Chex adds slightly more sweetness.

White chocolate chips give the mix its creamy base, but white melting wafers can also be used if you want an extra smooth coating.

Just melt gently so the mixture does not seize.

### TIPS FOR SUCCESS

Stir the cereal gently after adding the melted white chocolate mixture so you do not crush the pieces.

A large rubber spatula works well for folding everything together without breaking it apart.

Shake the coating mixture while the cereal is still slightly warm.

That helps the dry ingredients stick better and gives every piece that signature puppy chow finish.

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