

*Sweet Celebrations*  
with the Moda Bake Shop Chefs

**Puppy Chow**

**Ingredients:**  
 1 cup Creamy Peanut Butter  
 1 cup Semi-Sweet Chocolate Chips  
 1 Stick of Margarine  
 1 Box of Crispix Cereal  
 Powdered Sugar  
 2 gallon size plastic bag

**Instructions:**  
 In a saucepan or microwave, melt the peanut butter, chocolate chips and margarine together until smooth. Pour the cereal in a large pot or roasting pan and add in the chocolate mixture. Using a rubber spatula, gently stir the cereal until it is completely covered in the chocolate mixture. Once all the cereal is covered, carefully spoon the cereal into the plastic bag. Pour in about 2 cups of powdered sugar. Close the plastic bag and shake, shake, shake! Add in more powdered sugar until all the cereal is completely covered in white. (The amount of powdered sugar is up to your discretion.)

Dump the puppy chow into a large bowl and chow down! Great for every celebration!

**Yield:** a bucket of yum!

*From the kitchen of* Angela Yosten | [angelayosten.com](http://angelayosten.com)

3"x5" recipe card

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4"x6" recipe card