



Amazing Treats Using Cereal

Searching for some quick, tasty snacks for holiday entertaining?

Don't overlook that box of cereal stuck in your pantry.

Many delicious, crunchy snacks can be made with a wide variety of cereals. In addition, these snacks have the advantage of nutritious ingredients.

Try these and see if you don't like cereal for more than breakfast.

TEXAS COWPOKE TRAIL MIX

- 2 cups cereal (toasted oat or bran squares or circles)
- 2 cups chopped, mixed dried fruit (apricots, apples, cherries, peaches, prunes, dates, figs, raisins, or cranberries)
- 1½ cups dry-roasted peanuts
- 1 cup thin pretzel sticks, broken in half
- ¾ cup shredded coconut, optional
- ½ teaspoon ground cinnamon
- 2 tablespoons honey

Preheat oven to 350 degrees. In a large bowl, stir together cereal, chopped dried fruits, dry-roasted peanuts, pretzel sticks, and coconut, if desired. Add cinnamon and honey, tossing well to coat mixture. Spread mixture on foil-lined cookie sheets. Bake 10 minutes. Cool; store in a tightly covered container.

Enjoy as a snack or sprinkle it over ice cream or frozen yogurt as a crunchy topper.

Makes about 7 cups trail mix.

CHOCOLATE PEANUTTY GORP

- 8 cups Cheerios
- 2 cups raisins
- 1 cup dry roasted peanuts
- 12-ounce semisweet chocolate chips

½ cup smooth peanut butter
In a large bowl, combine cereal, raisins, and peanuts. Place chocolate chips and peanut butter in a medium saucepan. Stir constantly while cooking over low heat until chocolate is melted and mixture is smooth.

Pour chocolate mixture over cereal mixture. Stir until well coated. Drop about 1½ tablespoons mixture into paper muffin cups. Use fingers to press mixture together if necessary. Allow chocolate to harden.

Katherine Wagner
Mount Joy

PUPPY CHOW (For people)

- 9 cups Chex cereal or Crispix
- 1 cup chocolate chips

- ½ stick butter
 - ½ cup peanut butter
 - ½ teaspoon vanilla
 - 1½ cups confectioners' sugar
- Melt butter, chocolate chips, and peanut butter. Add vanilla; stir cereal until evenly coated. Put in bag or bowl with tight lid. Add confectioners' sugar, shake until well coated. Sweet and crunchy!

Rosella Oberholtzer
Mifflinburg

CHINATOWN SQUARES

- 5 cups rice Chex
- 3-ounce can chow mein noodles
- 1 cup dry roasted peanuts
- 10.5-ounce package mini marshmallows
- 6 tablespoons butter
- 12-ounces vanilla candy coating, chopped

In large bowl, combine cereal, chow mein noodles, and peanuts. In a large saucepan, combine marshmallows and butter. Cook over low heat until smooth, stirring frequently. Remove from heat and add candy coating, stir until smooth. Pour marshmallow mixture over cereal mixture. Use greased hands to press mixture into a greased 9x13-inch baking dish. Cool completely. Cut into 2-inch squares.

Katherine Wagner
Mount Joy

PARTY MIX

- 1½ cups butter
- ¼ cup Worcestershire sauce
- 2 teaspoons garlic salt
- 2 teaspoons onion salt
- 2 teaspoons celery salt
- 1 pound salted nuts
- 2 12-ounce boxes Chex cereal
- 2 bags pretzel sticks or small pretzels

Melt butter, add seasonings. Place remaining ingredients in a large roasting pan or baking pan and pour butter mixture over all. Mix well. Bake in oven, stirring occasionally. Set oven at 250-degrees and bake about 2½ hours or until crisp. Makes 8 quarts.

Rosella Oberholtzer
Mifflinburg

RAISIN-OAT COOKIES

- 1 cup packed brown sugar
- ½ cup butter, softened
- 1 egg
- 1½ cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup Golden Grahams cereal
- 1 cup quick-cooking or old-fashioned oats
- 1 cup raisins

Heat oven to 350 degrees. Stir together brown sugar, butter, and egg in a large bowl. Stir in remaining ingredients (dough will be stiff). Drop by rounded tablespoons about 2 inches apart onto ungreased cookie sheet. Bake 10-12 minutes or until edges are golden brown. Cool one minute; remove from cookie sheet. Makes about 2 dozen cookies.

CARAMEL APPLE LAYER BARS

- 5 cups Golden Grahams cereal
- ¼ cup butter, softened
- ½ bag (14-ounce size) caramels
- 1 tablespoon water
- 2 cups thinly sliced, peeled tart apples
- 1 cup chopped nuts

Heat oven to 350 degrees. Finely crush cereal; set aside. Melt butter in rectangular pan, 13x9x2-inches, in oven. Stir in cereal; spread evenly. Melt caramels and water in 2-quart saucepan over medium heat, stirring constantly. Drizzle caramel over cereal mixture. Layer with apples and nuts. Bake 24 minutes. Loosen edges while warm; cool. For bars, cut into nine rows by four rows. Store loosely covered. 36 bars.

PEANUT BUTTER SNACKERS

- 5 cups Cinnamon Grahams cereal
- 1 cup dry-roasted peanuts
- ¼ cup creamy peanut butter
- 1 tablespoon butter
- 2 cups small pretzel twists
- 1 cup raisins

Heat oven to 325 degrees. Stir together cereal and peanuts in large bowl; set aside. Heat peanut butter and butter in one-quart saucepan over low heat, stirring occasionally, just until blended. Pour over cereal mixture, stirring evenly until coated. Spread in ungreased rectangular pan, 13x9x2-inches. Bake 15 minutes, stirring occasionally. Stir in pretzels and raisins. Spread on waxed paper or aluminum foil; cool completely. Store in airtight container. About 9 cups snack mix.

Mix-and-Go Snack (no peanut butter): Omit peanut butter and butter. Mix cereal, peanuts, pretzels, and raisins. Store tightly covered. About 9 cups snack mix.

PEANUT BUTTER CHOCOLATE CHUNKS

- 4 cups Cinnamon Graham cereal
- 1 cup coarsely broken pretzels
- 10-ounce package peanut butter chips
- 1 cup semisweet chocolate chips
- 1 cup toffee chips

Stir together cereal and pretzels in large bowl; set aside. Heat together peanut butter chips and chocolate chips in 2-quart saucepan over low heat, stirring constantly, until melted. Pour over cereal mixture until evenly coated. Stir in toffee bits. Spread on waxed paper or foil. If desired, sprinkle with additional coarsely broken pretzels until firm or refrigerate one hour. Break into chunks. Store in airtight container. 20 servings.

BANANA FREEZE SLICES

- 9-squares sweet cooking chocolate
- 2 tablespoons chunky peanut butter
- 2 bananas



Chewy Fruit Slices made with ready-to-eat cereal are easy enough for kids to make.

- 1 cup crisp, sweetened rice cereal, cocoa-flavored or sweetened wheat puffs

Place chocolate in microwave-safe dish. Heat at HIGH for one minute. Stir, heat until almost melted, 30 seconds longer. Stir until completely melted. Stir in peanut butter. Dip or roll bananas in chocolate, coating bananas on all sides. Roll bananas in cereal. Freeze until firm, at least four hours. Cut banana in ½-inch slices before serving. Makes 2-4 servings.

PEANUT BUTTER ENERGY BAR

- 2 eggs, slightly beaten
- ½ cup chunky peanut butter
- ¼ cup honey
- ¾ cup instant nonfat dry milk
- ¼ cup all-purpose flour
- 3½ cups crisp, sweetened rice cereal, any flavor

Combine eggs, peanut butter, and honey. Add dry milk and flour; mix until well blended. Add 3 cups cereal and mix until evenly coated. Spread into greased 8-inch pan. Press down firmly. Sprinkle remaining cereal on top. Bake at 325 degrees for 20 minutes. Cool. Cut into bars. Makes 15.

CHEESE STICKS

- 1 cup grated cheddar cheese
- ½ cup all-purpose flour
- ¼ cup butter, softened
- ¼ teaspoon salt (optional)
- 2 tablespoons milk
- 1 cup crunchy sweetened corn and oat cereal
- ¼ cup dried apples, chopped fine

Combine cheese, flour, butter, and salt; blend well. Add milk and mix well. Stir in cereal and apples. Shape dough into balls or finger shapes. Bake on ungreased baking sheet at 350 degrees for 10-15 minutes or until lightly browned. Store in airtight container. Makes 2-2½ dozen.

FRUIT SLICES

- ¼ cup raisins
- ¼ cup pitted dates
- ¼ cup dried apricots
- ¼ cup dried figs
- ¼ cup chopped walnuts
- 1-2 tablespoons water
- 2½ to 3 cups sweetened wheat puffs

Put fruits and nuts through food chopper, using medium blade. Add water and 1 cup cereal; mix thoroughly. Form mixture into two rolls, 1½-inches in

diameter. Coat fruit rolls in remaining cereal. Chill and cut into ½-inch slices. Makes 32 slices.

CEREAL MUNCH MIX

- 4 cups alphabet oat and corn cereal
 - ½ cup coarsely chopped walnuts, pecans, cashews, almonds, or peanuts
 - ½ cup dried apple slices
 - ½ cup dried apricots, quartered
 - ½ cup seedless raisins
 - ½ cup chocolate chips
- Combine all ingredients in bowl, tossing lightly to mix. Serve as a snack. Makes about 6½ cups.

CEREAL ICE CREAM SQUARES

- 2 cups crisp sweetened rice cereal, any flavor
 - 3-4 cups vanilla ice cream
- Line 8- or 9-inch square pan with waxed paper. Evenly sprinkle half the cereal into bottom of pan. Carefully spoon ice cream onto cereal pressing down lightly; smooth top with spatula. Sprinkle remaining cereal; press down lightly. Freeze until firm, about one hour. Cut into squares or bars. Makes 9 squares or 12 bars.

PEANUT BUTTER CHEESE SQUARES

- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ¼ cup firmly packed brown sugar
- 3 cups crisp sweetened rice cereal, any flavor
- ½ cup butter, melted
- 8-ounces cream cheese, softened
- ¼ cup peanut butter
- 2 tablespoons brown sugar
- ¼ cup instant nonfat dry milk
- 1 egg
- 1 tablespoon lemon juice
- 2 tablespoons grape jelly

Combine flour with baking soda in large bowl. Stir in ¼ cup brown sugar and 2½ cups cereal. Add butter and mix until crumbly. Press two-thirds of crumb mixture into bottom of 8-inch square pan. Beat cream cheese with peanut butter and 2 tablespoons brown sugar until light and fluffy. Add dry milk, egg, and lemon juice and beat well. Spread over crumb base. Dot

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Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

December

- 16 - Holiday Entertaining
- 23 - Christmas Dinner
- 30 - New Year's Celebration

January

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