

Chex Muddy Buddies

Ingredients

9 cups Rice and/or Corn Chex® cereal
1/2 cup peanut butter
1 package (6 ounces) semisweet chocolate chips (1 cup)
1/4 cup butter
1 teaspoon vanilla
1 1/2 cups powdered sugar

Directions

Measure cereal into large bowl; set aside. Microwave chocolate chips, peanut butter and margarine in 1-quart microwavable bowl, uncovered on High 1 minute; stir. Microwave 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated. Pour into large plastic food-storage bag; add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Store in airtight container in refrigerator. 9 cups snack.

From chex.com

Pizza Dip

Ingredients

2 packages cream cheese, softened
1 jar pizza sauce
1 package of shredded cheese (mozzarella)
Additional toppings, ex: pepperoni, olives, mushrooms, etc.
Tortilla Chips

Directions

Mix cream cheese with a little less than 1/2 of the pizza sauce until blended. Spread in pan. Top with remaining pizza sauce. Sprinkle on cheese. Top with additional toppings as desired.

Serve with Tortilla Chips.

Spinach Dip

Ingredients

1 1-oz. packet Hidden Valley® Original Ranch® Dips Mix
1 16-oz. container sour cream
1 10-oz. package frozen spinach chopped, thawed, well drained
1 8-oz. can water chestnuts drained and chopped

For dipping:

fresh vegetable sticks, cut up
tortilla chips or bread

Directions

Stir together dips mix, sour cream, spinach and water chestnuts. Chill 30 minutes or until just before serving.

Cut top off the bread and remove center (using firm bread pieces as dippers). Fill bread bowl with dip. Serve with cubed bread and vegetables.

From hiddenvalley.com

Dried Fruit Treats

Makes approx. 30 pc.

Ingredients

¼ cup each:
Coconut oil (melted)
Peanut butter
Prunes
Dried cranberries
Almond flour
Ground flax
Shredded coconut + extra for rolling

½ cup Oats
1 cup Dates

Directions

Place all ingredients in food processor. Blend until finely ground. Roll mixture into small balls (approx. 1"). Roll balls in shredded coconut. Refrigerate to make the balls firm and for storage. Different dried fruit can be substituted based on personal preference.

Gluten Free Holiday Sugar Cookies

Ingredients

88 grams millet flour
88 grams brown rice flour
88 grams tapioca starch
88 grams sweet white rice flour
1 tsp psyllium husk
2 tsp baking powder
½ tsp salt
1 stick room temperature butter
½ cup sugar
2 eggs
2 tsp vanilla extract
¼ tsp almond extract

Directions

Cream together butter and sugar. Add eggs and extracts and blend until well incorporated. Mix all dry ingredients together and sift into wet mixture in a little at a time. Blend well after each addition on the flour mixture. Remove dough from mixer and place in refrigerator to chill for 3-4 hours.

Preheat oven to 375 degrees. Roll out dough between 2 sheets of parchment or waxed paper to ¼ inch thickness. Cut into shapes. Bake on parchment paper covered cookie sheets for 8 – 12 minutes (depending on thickness and size of the cookies). Frost or decorate as desired.

Frosting

Ingredients

1 cup butter
3 cups powdered sugar
1 tsp vanilla
2 Tbsp whipping cream

Directions

Mix together butter and powdered sugar. Add the vanilla and whipping cream and whip together.