Candy Crumbs (No-Bake Recipe)

- ~This fun and easy recipe is great for gift-giving, too. It's easy to substitute the dry ingredients for different holidays, like shaped pretzels or candy canes.
- ~You can also use white chocolate, or colored candy melts. Green for St. Patrick's Day, Pink for Valentine's day, Orange for Halloween, etc.
- ~We use mini-sized ingredients, so they look like 'crumbs'!

1 cup Cheerios (plain or honey nut)
½ cup Cocoa Puffs (or Kix)
1 cup Rice Krispies
1 cup mini pretzels
½ cup mini M&Ms

10 oz. chocolate melting wafers OR chocolate bark

- 1. In a large mixing bowl, combine cereal, pretzels, and M&Ms. Set aside.
- 2. Melt chocolate according to package directions.
- 3. Pour melted chocolate over the cereal mixture and mix with a spatula until everything is coated.
- 4. Pour onto parchment paper-lined bar pan (or counter top). Let harden for 15-20 minutes and crumble into bite-sized pieces.
- 5. Enjoy!
- 6. Store in a sealed container at room temperature for up to 1 week.

Note: You can substitute your favorite cereals, or peanuts, or even crushed up candy canes or mini marshmallows for one of the ingredients. As long as you have 4 cups total of dry ingredients, it should work out fine!