



- 9 CUPS OF YOUR FAVORITE CHEX®BRAND CEREALS (CORN, RICE AND/OR WHEAT) 1 CUP SEMI-SWEET CHOCOLATE PIECES
- 1/2 CUP PEANUT BUTTER
 1/4 CUP (1/2 STICK) MARGARINE OR BUTTER
- 1/4 TEASPOON VANILLA EXTRACT
- 11/2 CUPS POWDERED SUGAR

CHEX® AFTER-SCHOOL MIX (CONT.)

PLACE CEREALS IN LARGE BOWL; SET ASIDE. IN SMALL SAUCEPAN OVER LOW HEAT MELT CHOCO-LATE PIECES, PEANUT BUTTER AND MARGARINE UNTIL SMOOTH, STIRRING OFTEN. REMOVE FROM HEAT. STIR IN VANILLA. POUR OVER CEREALS, STIRRING LINTUALL PIECES ARE EVENLY COATED.

HEAT. STIR IN VANILLA. POUR OVER CEREALS, STIRRING UNTIL ALL PIECES ARE EVENLY COATED. PLACE CEREAL MIXTURE AND SUGAR IN LARGE PAPER OR PLASTIC BAG: SHAKE UNTIL ALL PIECES

ARE WELL COATED. SPREAD ON WAXED PAPER TO COOL: STORE IN AIRTIGHT CONTAINER.

MICROWAVE DIRECTIONS*: PLACE CEREALS IN

LARGE BOWL; SET ASIDE. IN 1-QUART MICROWAVE-SAFE BOWL COMBINE CHOCOLATE PIECES, PEA-NUT BUTTER AND MARGARINE. MICROWAVE ON HIGH 1 TO 1½ MINUTES OR UNTIL SMOOTH, STIRRING AFTER 1 MINUTE. STIR IN VANILLA. CONTINUE MIXING AS DIRECTED ABOVE. *DUE TO DIFFERENCES IN MICROWAVE OVENS, COOKING TIME MAY NEED ADJUSTMENT. THESE DIRECTIONS WERE DEVELOPED USING 625 TO 700 WATT OVENS.

MAKES 9 CUPS.

NUTRITION INFORMATION PER ½ CUP SERVING WITH CORN, RICE AND WHEAT CHEX®: 205 CALORIES, 28.5G CARBOHYDRATE, 3.5G PROTEIN, 9.5G FAT, OMG CHOLESTEROL, 211MG SODIUM, 1G DIETARY FIBER.