



Jingle Crunch

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Makes about 24 cups

Ingredients:

60 Bugle snack pieces
60 miniature Marshmallows
1 (16 oz.) bag mini Pretzels
3 cups Frosted Cheerios
3 cups Cinnamon Chex
1 bag (19.2 oz) Milk Chocolate M & M's
(green and red)
1 ½ lbs. White Chocolate pieces for melting
1 oz. Red Oil Candy Color (*find at cake decorating supply store*)
(*Be sure to use an oil food coloring – not gel or liquid*)



Directions:

Melt 8 oz. of the candy in a double boiler or microwave. Add the red oil food coloring to desired color. (*I find about 1 oz. of the candy color gets a nice red color*) ***If chocolate starts to thicken, drizzle in a little olive oil and stir to maintain a good dipping consistency.** Holding a bugle snack piece by the wide end, dip it into the red colored chocolate allowing the excess to drip off then place it on a piece of parchment paper to dry. Continue until all of the bugles are coated.

While the bugles are drying, melt the remaining chocolate in a double boiler or microwave. Dip half of each pretzel in the chocolate and place on parchment paper to dry.

When the red chocolate coating has dried on the bugles, press a miniature marshmallow on the tip of each bugle to make the tassel for the Santa hat. Then, holding the "hat" by the tip, dip the bottom of each bugle in the remaining melted white chocolate to make the white trim on the Santa hat. Place on parchment paper to dry.

Meanwhile combine the remaining ingredients in a large bowl. When the Santa hats are completely dry add to the mixture. Store in an air tight container.