

BETTER THAN SEX CHEX MIX

Ingredients:

Box of Chocolate Chex cereal

¾ cup packed brown sugar

6 tablespoons butter

3 tablespoons light corn syrup

¼ teaspoon baking soda

1 cup Reese Peanut Butter Cups, mini-size

1 cup miniature marshmallows

½ cup caramel bits (found by the chocolate chips in the baking aisle or chop up regular caramels)

1 tablespoon heavy cream

½ cup milk chocolate baking chips

½ cup vanilla, (white), chocolate baking chips

1 teaspoon coarse sea salt

Directions:

Put Chocolate Chex cereal into large, microwavable bowl. Line large cookie sheet with waxed paper or foil.

In 2 cup microwavable measuring cup, microwave brown sugar, butter, and corn syrup, uncovered on high 1 to 2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved. Pour caramel mixture over cereal, stirring until evenly coated. Microwave on high 3 minutes, stirring every minute. Spread on cookie sheet. Cool 10 minutes. Break into bite-sized pieces.

Once Chex mixture is cool to the touch, (so candy doesn't melt), evenly sprinkle mini-peanut butter cup candy and miniature marshmallows over Chex mixture.

In small microwavable bowl, microwave caramel baking bits and cream, uncovered, on high about 1 minute or until chips can be stirred smooth. Use a spoon or fork to drizzle over snack. Microwave the milk chocolate baking chips next, starting with 20 seconds and stirring, then at 20 second intervals until the mixture is completely smooth. (Microwaves vary in temperature so watch the chocolate and stir frequently until it's of drizzling consistency.) Drizzle over the snack mixture. Then microwave the white chocolate baking chips in 20 second intervals, stirring until smooth and drizzle that over the snack mixture. (Note: The white and milk chocolate chips should not need cream added. I sometimes thin the melted chocolates with a little canola oil to make drizzling easier.) Quickly sprinkle coarse salt over all while candy drizzles are still wet.

Refrigerate until set. Break apart and store in tightly covered container.