

# DARK CHOCOLATE CRANBERRY CRUNCH

Dark Chocolate Cranberry Crunch

*Gluten Free, Higher Fiber, Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 20 (Serving= 1/3 cup)*

## **Nutrition (per serving)**

Calories: 174

Total Carbohydrate: 27

Total Fat: 7 g

Dietary Fiber: 3 g

Saturated Fat: 2 g

Protein: 3 g

Sodium: 148 mg

## **Ingredients**

- 5 cups toasted wheat cereal squares (use rice or corn Chex® for gluten free version)
- 1 cup dried cranberries
- ¼ cup sliced almonds
- ½ cup dark chocolate morsels (make sure gluten free for GF version)
- ½ cup natural peanut butter
- ¼ cup tub margarine
- ¾ cup powdered sugar

## Directions

1. Place cereal, cranberries and almonds in a large bowl.
2. In a small microwavable bowl, heat chocolate, peanut butter and margarine for about 1 minute. Stir until smooth.
3. Pour melted mixture over cereal, cranberries and almonds. Toss very gently until completely coated.
4. Spread onto wax paper and let set for 1 hour.
5. Add powdered sugar and again toss very gently until completely coated.