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 g
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

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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 completed coated.
4. Spread onto wax paper and let set for 1 hour.
5. Add powdered sugar and again toss very gently until completely coated.

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