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APPLE PIE PUPPY CHOW

My favorite pie is any kind with a streusel topping. In fact, I think streusel toppings belong on many things, which is why this puppy chow is not only spiced with the cinnamon and nutmeg flavors you love in apple pie, but it is also studded with homemade streusel bits and apple chips.

It's like a slice of apple pie in each handful!

Prep time: 10 minutes **Total time:** 25 minutes, plus cooling

Makes: 7 cups

Ingredients

STREUSEL

4 Tablespoons (58g) unsalted butter, cold and cut into 16 cubes

1/2 cup (100g) brown sugar, loosely packed

1/2 cup (40g) old-fashioned oats

CEREAL

4 and 1/2 cups (180g) Cinnamon Apple Chex® cereal

8 ounces (227g) white chocolate

2 Tablespoons (29g) unsalted butter, cut into 2 slices

1/2 teaspoon vanilla extract

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground allspice

1 cup (120g) + 1/2 cup (60g) powdered sugar, divided

1 cup chopped apple chips or freeze-dried apples

Instructions

STREUSEL

Preheat oven to 350°F (175°C). Line a baking sheet with foil or parchment. Set aside.

In a small bowl, combine cubed butter, brown sugar, and oats. Press ingredients together with your fingers, creating chunks. Spread mixture onto prepared baking sheet and bake for 8-10 minutes, or until all the butter is melted. Mixture will spread over most of the baking sheet and will be soft. Remove from the oven and allow to cool completely on baking sheet. Streusel will harden as it cools.



CEREAL

Pour the cereal into a large bowl and set aside.

In a medium saucepan, combine white chocolate, butter, vanilla extract, and spices. Heat on low, stirring constantly until completely melted. Mixture will be thick. Remove from heat.

Immediately pour melted mixture over cereal and stir gently to coat. You may have to break up larger chunks with your hands.

Pour cereal into a large zip-top bag or large container with a tight-fitting lid and add 1 cup (120g) of powdered sugar. Shake until cereal is completely coated.

With your hands, break up the cooled streusel, add it to the cereal, and add remaining 1/2 cup (60g) of powdered sugar. Shake again until distributed. Spread onto baking sheet lined with foil or parchment and allow to cool. Discard excess powder. Add apple chips. Store in an airtight container at room temperature up to one week.



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