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SEA SALTED CARAMEL PUPPY CHOW

The only thing that makes creamy, buttery caramel better is a little bit of sea salt. This puppy chow showcases caramel's dense and chewy texture by creating a unique exterior around each piece of cereal. While the cereal stays crunchy, the outside melts in your mouth as you sink your teeth through its caramel coating made from scratch.

Time: 7 minutes, plus cooling **Makes:** 5 cups

INGREDIENTS

4 and 1/2 cups (122g) Rice Chex® cereal
4 Tablespoons (58g) unsalted butter
3/4 cup (150g) brown sugar
4 Tablespoons (60 mL) light corn syrup
1/2 teaspoon vanilla extract
1/2 teaspoon sea salt or other coarse salt (not table salt)
1/2 cup (60g) powdered sugar

INSTRUCTIONS

Pour the cereal into a large bowl and set aside.

In a medium saucepan, combine the butter, sugar, and corn syrup. Heat on medium until entire mixture is at a rolling boil. Remove from heat and stir in vanilla extract and sea salt.

Immediately pour melted mixture over cereal and stir gently to coat.

Pour cereal mixture into large zip-top bag or large container with a tight-fitting lid and add powdered sugar. Shake until everything is coated. Spread onto baking sheet lined with foil or parchment and allow to cool. Puppy chow will harden as it cools. Discard excess powder. Store in an airtight container at room temperature up to one week.



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