



# Bunny Bait Snack Mix Recipe for Easter

## The First Bite

I remember my first taste of bunny bait. My friend Sarah brought it to our Easter picnic. The mix was a rainbow of colors in a big bowl. **Ever wondered how to make a holiday snack unforgettable?** That sweet and salty crunch won me over instantly. I knew I had to make my own batch soon.

## My Kitchen Mishap

My first try did not go perfectly. I rushed and overheated the white chocolate. It became a clumpy, sticky mess on my spoon. I learned to always use low, gentle heat. **This matters because cooking teaches**

**us patience and care.** Even a simple snack can be a small lesson.

## Why It Works

This snack mix is all about the contrasts. You get a crunchy base with a sweet, smooth coating. Then the chewy jelly beans add a fun surprise. The salty pretzels balance the sugary candies perfectly. **Which flavor combo surprises you most in a snack?** Tell me your favorite mix-in ideas below.

## A Sweet History

This treat is a modern American creation. It came from the love of party mixes and holiday fun. Home bakers wanted a festive, easy treat for spring. \*Did you know Chex cereal launched in the 1950s?\* That makes it a classic base for mixes. **Will you be making this for your family this year?** Share your plans with us.



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**Ingredients:**

Ingredient	Amount	Notes
Chex cereal	2 1/2 cups	
Pretzels	1 cup	
Cheerios cereal	1 cup	
Salted butter	4 tablespoons	
Almond bark or white chocolate chips	12 ounces	
Holiday M&Ms	3/4 cup	
Jelly beans	1/2 cup	
Pink or purple melting chocolate	1/4 cup	
Festive sprinkles	As needed	Optional

**Making Your Bunny Bait**

**Step 1** Grab a large mixing bowl. Toss in your cereals and pretzels. Mix them all together gently. Set this crunchy base aside for now.

See also [Savory Cranberry Bacon Jam Recipe](#)

**Step 2** Now, melt your butter on low heat. Stir in the white chocolate chips. Keep the heat very low to avoid clumps. (A hard-learned tip: Patience is key here!). **Step 3** Pour the melted chocolate over your dry mix. Do this in a few parts. Toss everything to coat it well. A few clumps are totally normal, do not worry. **Step 4** Spread the mix on a baking sheet. Quickly add your M&Ms and jelly beans. Drizzle with the pink melting chocolate for fun. Let it all set completely before breaking it apart. **What is the best way to melt white chocolate without clumps?** Share below! **Cook Time:** 10 mins **Total Time:** 20 mins **Yield:** 8 servings **Category:** Snack, Dessert

## Fun Twists on the Classic

Try these easy spins on your snack mix. They are perfect for any party or just because. **Chocolate Lover's Dream:** Use dark chocolate bark instead. Add chocolate eggs for extra goodness. **Spring Fling:** Swap jelly beans for pastel candy-coated peanuts. Their pastel colors are so pretty. **Salty Sweet Crunch:** Add a cup of plain popcorn to the mix. It gives a wonderful texture. **Which creative spin sounds best to you? Let me know in the comments!**

## Serving Your Sweet Treat

This mix is great on its own. But you can make it even more special. Serve it in little colorful bowls. Or put it in a big jar for everyone to share. For a drink, try cold milk or a hot coffee. They both cut the sweetness nicely. A glass of bubbly prosecco is also a fun, festive choice for adults.

See also Spicy Black-Eyed Pea Cakes Creole Mayo  
**Which would you choose tonight, milk or coffee?**



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## Storing Your Bunny Bait

Keep your snack mix in a sealed container. It stays fresh at room temperature for about a week. I keep mine in a big cookie jar. My grandkids found it once and ate it all! This matters because proper storage keeps it crunchy.

## Quick Fixes for Common Problems

Is your chocolate clumpy? Just keep stirring gently over low heat. If the coating seems too thick, add a bit more melted butter. To prevent a soggy mix, spread it thin on the baking sheet. These small steps ensure a perfect treat every single time.

## Your Bunny Bait Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use certified gluten-free cereals and pretzels.

**Q: How far ahead can I make it?** A: You can make it up to five days before.

**Q: What can I use instead of almond bark?** A: White chocolate chips work just fine.

**Q: Can I double the recipe for a party?** A: Absolutely, just use two baking sheets.

**Q: Why is my chocolate seizing up?** A: The heat is too high. Always melt it slowly. What other candy swaps does your family enjoy? Tell me your ideas below!

## Share Your Easter Creations

I hope your family loves this sweet mix. It brings everyone together for a fun moment. Show me your beautiful snacks! **Tag Savory Discovery on Pinterest with your photos.** I cannot wait to see what you make.

Happy cooking! —Elowen Thorn.

*You need to try !*

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# Bunny Bait Snack Mix Recipe for Easter

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Cooking Method:[No-Bake](#)

Cuisine:[American](#)



Courses:[Snack](#)

Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **5 minutes**



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Rest time: **10 minutes**

Total time: **20 minutes**

Servings: **8 servings**

Best Season:**Summer**

## **Description**

Sweet, salty, crunchy, and packed with all the fun, colorful candies of

the season, Bunny Bait Snack Mix is the perfect snack for Easter!

See also [Maryland's Classic Crab Cake Recipe](#)

## Ingredients

- 2 1/2 cups Chex cereal
- 1 cup pretzels
- 1 cup Cheerios cereal
- 4 tablespoons salted butter
- 12 ounces almond bark or white chocolate chips
- 3/4 cup holiday M&Ms
- 1/2 cup jelly beans
- 1/4 cup pink or purple melting chocolate
- festive sprinkles (, optional)

## Instructions

1. Toss together the 2 1/2 cups Chex cereal, 1 cup pretzels and 1 cup Cheerios cereal until blended. Set aside.
2. In a medium saucepan, melt the 4 tablespoons salted butter over low heat. Stir in the 12 ounces almond bark or white chocolate chips until smooth. Heat this very low... white chocolate has more of a tendency to clump if overheated.
3. Working in 3 increments, add some melted chocolate to the dry mix, toss, and repeat until the whole mixture is covered. White chocolate tends to be clumpy instead of smooth, this is normal.
4. Turn it out onto a parchment lined rimmed baking sheet into a single layer and sprinkle with the 3/4 cup holiday M&Ms, 1/2 cup jelly beans and festive sprinkles, if using, while chocolate is still tacky. Melt the 1/4 cup pink or purple melting chocolate, if using, and drizzle over the mixture.

5. Allow the chocolate to set and then break into pieces and store in an airtight container or bag at room temperature until ready to enjoy.
6. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Bunny Bait, Snack Mix, Easter, Candy, No-Bake