



Easy Bunny Bait Recipe for Easter Treats

My First Bunny Bait

I first made this treat for my grandkids. They called it “Bunny Bait” right away. I still laugh at that. It looked like a trail of snacks a bunny would leave.

It is so simple to make. You just mix, melt, and stir. The best part is adding the colorful candies. It feels like you are making food magic.

Why We Make Special Treats

This matters more than just a sweet snack. Making food together builds happy memories. It is a small way to show someone you care.

I love seeing a child's face light up. They get so excited to help sprinkle the candies. What is your favorite memory of cooking with someone you love?

Let's Talk About the Mix

The crunch is the best part. You have Chex, pretzels, and Cheerios. Each one brings a different crunch to the party.

When you pour the warm chocolate over it, the smell is amazing. It coats every single piece. *Fun fact: The salty pretzels make the sweet chocolate taste even sweeter.*

A Little Kitchen Story

One year, my grandson Sam was helping me. He was so eager to add the M&Ms. He put in a whole extra cup before I noticed.

We called it "Super Bunny Bait." It was very, very colorful. And it was delicious. Sometimes the happy accidents are the best ones.

Making It Your Own

This recipe is like a friendly suggestion. You can change it. Do you like more salty or more sweet? You could add peanuts or raisins.

This matters because your kitchen is your own. Your treats should make you smile. What would you add to your perfect Bunny Bait?

The Final Touch

Watching the chocolate set is hard. You have to be patient. But it is

worth the wait.

When you break it into pieces, it looks so pretty. I always pack some in a little bag for a friend. Sharing joy is the real treat. Will you be making this for your family this year?



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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 | | optional |

Easy Bunny Bait for Your Easter Table

Hello, my dear! Come sit with me for a moment. I want to tell you about a fun treat I make every spring. We call it Bunny Bait in our house. It's a sweet and crunchy snack mix. My grandkids go wild for it. It always makes me smile to see their happy faces.

See also [Strawberry Cream Cookie Dessert Bars](#)

The best part is how simple it is. You just mix a few things from your pantry. Then you coat it in sweet, creamy chocolate. It feels like you're making magic. Doesn't that sound like a lovely way to spend an afternoon? Let me show you how it's done.

Step 1: First, find your biggest bowl. Pour in the Chex cereal, Cheerios, and pretzels. Give them a gentle toss with your hands. I love the sound

it makes. It's a little clatter of happiness. This is your crunchy base. Make sure everything is mixed well.

Step 2: Now, let's melt our chocolate. Put the butter and almond bark in a saucepan. Use the lowest heat on your stove. Stir it slowly until it's all smooth and shiny. (My hard-learned tip: white chocolate is shy. If you rush it with high heat, it will get clumpy and sad.) Be patient with it. The gentle warmth is all it needs.

Step 3: Time to bring it all together! Pour a little of the melted chocolate over the dry mix. Toss it quickly. Then add a little more, and toss again. This helps coat everything evenly. The mixture might look a bit lumpy. That is perfectly normal, I promise. It will still taste wonderful.

Step 4: Spread your coated mix on a baking sheet lined with parchment paper. Now for the fun part! Sprinkle the M&Ms and jelly beans all over. Add your favorite sprinkles, too. Then, melt the pink chocolate and drizzle it on top. It looks so pretty, like a spring garden.

What color sprinkles would you use? Share below!

Step 5: The hardest step is waiting. Let the chocolate set completely. I sometimes put the pan in a cool spot to help it. Once it's firm, break it into chunks. Store it in a tin to keep it fresh. I still laugh at how quickly it disappears in my house!

Cook Time: 5 mins

Total Time: 10 mins

Yield: 8 servings

Category: Snack, Dessert

Three Fun Twists on Bunny Bait

You can make this recipe your own, you know. It's wonderful for trying new things. Here are a few ideas that have been big hits at my table. They are all so simple and fun.

Peanut Butter Swirl: Add a big spoonful of peanut butter to the melted chocolate. It makes it so rich and delicious.

Spring Pastel: Use pastel-colored M&Ms and white chocolate. It looks so soft and elegant for a party.

See also [Air Fryer Donut Recipe for Easy Homemade Treats](#)

Trail Mix Twist: Swap the jelly beans for raisins or dried cranberries. It adds a little chewy, tart surprise.

Which one would you try first? Comment below!

Serving Your Sweet Creation

This treat is perfect all on its own. But I love making a little occasion out of it. You could fill small colorful bags with it. Tie them with a ribbon for a sweet gift. Or pile it high in a big bowl for everyone to share. Doesn't that sound nice?

For a drink, a cold glass of milk is always the best friend to something sweet. For the grown-ups, a little cup of coffee with cream pairs beautifully. It cuts the sweetness just right. **Which would you choose tonight?**



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Keeping Your Bunny Bait Fresh

This sweet snack is best kept at room temperature. Just find a nice airtight container. It will stay crunchy and tasty for about a week.

I do not recommend putting it in the fridge. The cold air can make the chocolate soft. It loses that wonderful snap we all love.

You can make a big batch for a party. I once made three batches for my grandson's class. It saved me so much time on a busy day.

This matters because a good treat should be easy. You can make memories, not stress, in the kitchen. Have you ever tried storing it this way? Share below!

Fixing Common Bunny Bait Troubles

Is your white chocolate clumping? Do not worry. This happens to everyone. Just keep the heat very low and stir a lot.

I remember when I rushed and burned my first batch. It was a sticky, lumpy mess. Now I am patient and it turns out perfect.

Are your candies and sprinkles falling off? You must add them right after coating. The chocolate needs to be wet for them to stick.

This matters because small fixes build your confidence. You will feel like a real kitchen wizard. Getting the coating right also makes it taste better.

Which of these problems have you run into before? A fun fact for you:

the name “Bunny Bait” is just a cute Easter name. It is not for real bunnies to eat!

Your Bunny Bait Questions Answered

Q: Can I make this gluten-free? A: Yes! Just use gluten-free Chex cereal and pretzels. It works just as well.

Q: How far ahead can I make it? A: You can make it up to five days ahead. It stays wonderfully crunchy in a sealed container.

Q: What can I use instead of M&Ms? A: You can use any small candy. Rainbow chocolate chips or dried fruit are nice too.

See also [Easy Blueberry Cobbler Recipe with Buttery Topping](#)

Q: Can I double the recipe? A: Of course! Just use a bigger baking sheet. You will have treats for days.

Q: Are the sprinkles needed? A: No, they are just for fun. Your Bunny Bait will be delicious without them. Which tip will you try first?

Happy Easter from My Kitchen to Yours

I hope you have so much fun making this treat. It always makes my kitchen feel like spring. The little hands of my grandchildren love to help sprinkle the candies.

I would love to see your creations. Your family's version will be special in its own way. Sharing our food stories connects us all.

Have you tried this recipe? Tag us on Pinterest! I always look for your beautiful pictures. It makes my day to see them.

Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[No-Bake Stovetop](#)

Cuisine:[American](#)

Courses:[Dessert Snack](#)



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Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **5 minutes**

Rest time: **35 minutes**

Total time: **45 minutes**

Servings: 8 servings

Calories: **380 kcal**

Best Season:**Summer**

Description

This creamy chicken tetrazzini recipe brings together tender chicken,

pasta, and cheese in one easy baked dish. It's perfect for weeknight dinners, family meals, or cozy comfort food cravings.

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: Easter, Bunny Bait, No-Bake, Chex Mix, White Chocolate, Candy