



Patriotic Puppy Chow Snack Mix

My First Fourth with Puppy Chow

I remember my first bite of this snack. The crunch, the sweet powder, the chocolate. It was pure joy. Fireworks boomed above us. **Ever wondered how to make a party snack unforgettable?** This mix does it every time. The colors pop against a summer night sky. Kids and adults both reach for handfuls. It turns any gathering into a celebration.

A Kitchen Surprise

My first try was a colorful mess. Blue powder flew everywhere like confetti. I looked like a smurf for days. But the snack was still a huge hit. **That mess taught me a good lesson.** Homemade fun is always worth a little cleanup. It is about the shared experience, not perfection. The best memories often come from happy accidents.

Why It Tastes So Good

This snack wins with its perfect contrasts. You get crunchy cereal coated in smooth chocolate. Then a sweet powdered sugar finish hits you. The peanut butter adds a salty, rich depth. It all comes together in one bite. **Which flavor combo surprises you most? Tell me in the comments!**

A Star-Spangled Story

This treat started in the American Midwest. It became a party favorite in the 1950s. People loved its simple, cheerful style. It is perfect for patriotic holidays like the Fourth of July. *Did you know it is also called muddy buddies?* This snack is a true piece of American food history. **Will you make it for your next gathering?**



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Ingredients:

Ingredient	Amount	Notes
Powdered sugar	4 cups	Divided into 3 bags
Red liquid food coloring	2 teaspoons	
Blue liquid food coloring	2 teaspoons	
Chex cereal	9 cups	
Semi sweet chocolate chips	1 cup	
Smooth peanut butter	1/2 cup	
Butter	1/4 cup	
Vanilla	1 teaspoon	

Making Your Patriotic Puppy Chow

Let's make a fun, colorful snack for your next party. This sweet mix is perfect for summer holidays. It is also great for game day. Everyone will love the crunchy, chocolatey treat.

Step 1

First, split the powdered sugar into three bags. Add red food coloring to one bag. Add blue food coloring to another. Leave the last bag plain white. (Hard-learned tip: A food processor mixes the color in fast).

See also [Crispy Fried Pierogi Recipe for Golden Perfection](#)

Step 2

Now, melt the butter, chocolate chips, and peanut butter. Use a saucepan on medium heat. Stir the mix constantly until it is smooth. Then, take it off the heat and stir in the vanilla.

Step 3

Pour the chocolate sauce over the cereal. Do this in three parts. Gently fold it all together. This coats every piece without breaking them.

Step 4

Put the coated cereal into the colored sugar bags. Shake each bag gently to coat the pieces. Then, spread everything on a baking sheet. Chill it for one hour to set.

What is the best way to break up sugar lumps? Share below!

Cook Time: 15 mins

Total Time: 1 hour 15 mins

Yield: 12 servings

Category: Dessert, Snack

Mix It Up With New Flavors

This recipe is easy to change for new tastes. Try a different look or a new flavor. Your family will love these fun twists on the classic.

Birthday Party

Use rainbow sprinkles instead of food coloring. Mix them into the powdered sugar. It makes a fun confetti look for any celebration.

Chocolate Lover's

Swap the peanut butter for Nutella. Use chocolate Chex cereal for a double dose. This is a rich treat for true fans.

Trail Mix

Add pretzels and peanuts to the cereal. Use a little less sugar for coating. You get a sweet and salty snack for hikes.

Which creative spin would you try first? Vote in the comments!

Serving Your Sweet Snack Mix

This snack is great on its own in a big bowl. You can also serve it in small paper cups. This is perfect for a party to avoid germs. For a real treat, sprinkle it over vanilla ice cream.

This sweet mix calls for a cool drink. I love it with a glass of cold milk. For the adults, a sweet rosé wine pairs nicely. The flavors are a perfect match for summer.

See also [Easy Homemade Shrimp Fried Rice Recipe](#)

Which would you choose tonight, milk or wine? Let me know!



Patriotic Puppy Chow Snack Mix

Keep It Fresh & Make More

Store your snack mix in a sealed container. It stays fresh on the counter for about a week. For longer storage, freeze it for up to a month. Let it thaw at room temperature before serving. No reheating is needed for this cool, crunchy treat.

This recipe is easy to double for big parties. Just use a very large bowl for mixing. I once made a triple batch for the Fourth. It was gone before the fireworks even started! What is your favorite holiday to make treats for?

Quick Fixes for Common Snags

Is your powdered sugar clumpy? Roll the sealed bag with a rolling pin. This breaks up lumps without making a mess. It matters because smooth sugar gives an even, pretty coat.

Is the chocolate mixture too thick? Warm it on the stove for a few more seconds. Stir it constantly until it becomes smooth and pourable. This ensures every cereal piece gets a delicious coating.

Is the final mix too sweet for you? Try using less powdered sugar in the bags. You can always add more after tasting. This lets you control the sweetness to your family's liking.

Your Questions, Answered

Can I make this gluten-free? Yes! Just use a gluten-free cereal. Many rice-based cereals work perfectly in this recipe.

How far ahead can I make it? You can make this snack mix up to three days ahead. Keep it sealed tightly to maintain its crunch.

Can I swap the peanut butter? Sure, use sunflower seed butter for a nut-free version. The taste will be just as wonderful.

What if I want to halve the recipe? That works great for smaller groups. Just use half of every single ingredient.

Why chill the mix for an hour? This helps the chocolate coating set completely. It stops the pieces from sticking together. Vote: do you eat it right away or wait?

See also Spicy Jalapeno Popper Cheesy Fries

Share Your Celebration

I hope this mix brings joy to your table. It is a simple way to make any day special. Seeing your creations makes my day. **Please share your photos and tag Savory Discovery on Pinterest.**

Happy cooking! —Elowen Thorn.





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Author: Elowen Thorn



Cooking Method: [No-Bake](#)



Cuisine: [American](#)



Courses: [Snack](#)



Difficulty: **Beginner**



Prep time: **15 minutes**



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Cook time: **minutes**



Rest time: **1 hour**



Total time: **1 hour 15 minutes**



Servings: **12 servings**



Calories: **kcal**



Best Season: **Summer**

Description

Red, White and Blue Puppy Chow is a sweet, crunchy, and festive snack

that's perfect for patriotic holidays and themed parties!

Ingredients

- 4 cups powdered sugar
- 2 teaspoon red liquid food coloring
- 2 teaspoons blue liquid food coloring
- 9 cups Chex cereal
- 1 cup semi sweet chocolate chips
- 1/2 cup smooth peanut butter
- 1/4 cup butter
- 1 teaspoon vanilla

Instructions

1. Divide the powdered sugar between 3 large plastic bags. Add 2 teaspoons of red food coloring to one bag and 2 teaspoons of blue food coloring to another. Leave the last one white.
2. Knead the powdered sugar with the food coloring until it is uniformly mixed. You can roll it with a rolling pin to break up clumps. This takes a while to get it to mix, so be patient. Alternately, place the mixture in a food processor and pulse until mixed.
3. Measure the cereal and place in a very large mixing bowl. Set aside.
4. Over medium heat, melt and combine the butter, chocolate chips and peanut butter, stirring constantly.
5. When fully melted, stir in vanilla.
6. Pour the chocolate mixture over Chex cereal in 3 stages, folding as you go.
7. Divide the coated mixture between the three bags of powdered

sugar. Toss gently to coat all pieces.

8. Remove to a wax paper lined rimmed baking sheet. Spread in a single layer and chill for an hour to set.

Notes

If you have tried this recipe, come and back and let us know how it was in the comments or star ratings.

Keywords:Puppy Chow, Snack Mix, Patriotic, Chex Mix, Holiday