



Wonder Crunch Cereal Bars



1/16 of recipe: 164 calories, 4.5g total fat (1.5g sat. fat), 139mg sodium, 30g carbs, 2g fiber, 12g sugars, 1.5g protein

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Prep: 10 minutes **Cook:** 5 minutes

Cool: 25 minutes



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Ingredients

1/4 cup light butter
6 cups (one 10-oz. bag) mini marshmallows
1 tsp. vanilla extract
7 cups Corn Chex cereal
1 1/2 oz. (about 1/3 cup) chopped peanuts
1/2 cup no-sugar-added white chocolate chips (like [the kind by Lily's](#))
Optional topping: flaked sea salt

Directions

Spray a 9" X 13" baking pan with nonstick spray.

Place butter in a large nonstick pot, and set heat to medium low. Once melted, add marshmallows and vanilla extract. Cook and stir until marshmallows have melted, about 3 minutes.

Remove pot from heat. Add cereal, peanuts, and chocolate chips. Stir until well mixed and coated.

Transfer mixture to the baking pan. Press it into the pan, using a spatula sprayed with nonstick spray (or your lightly sprayed hands).

Let cool until set, about 25 minutes.

MAKES 16 SERVINGS

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