

EASTER BUNNY MUDDY BUDDIES

Ingredients:

9 Cups Chex Cereal
1/2 cup white chocolate chips
1/4 cup peanut butter
2 tablespoons butter
1/3 cup powdered sugar
2 Cups Russell Stover Strawberry & Cream Iddy Bitty Bunnies
1 Cup Russell Stover Milk Chocolate Iddy Bitty Bunnies

Directions:

Place 3 Cups cereal in 3 separate medium sized bowls and set aside.

In a small microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High for one minute and then stir until melted and smooth.

Pour peanut butter mixture over one of the bowls of cereal and stir until evenly coated.

Place the cereal mixture in a seal-able food storage bag and add the powdered sugar.

Shake the bag until well coated then spread the cereal out on a baking sheet and allow to cool for 15 minutes.

Mix in the Iddy Bitty Bunnies. Spread the cereal directly out onto separate baking sheets and allow to cool for 15 minutes.

** You can also melt the Iddy Bitty Bunnies and drizzle over the mixture for an extra but of fun!**



Russell Stover

NO BAKE CHOCOLATE PB COOKIE NESTS

Ingredients

1/2 cup natural peanut butter
1/4 cup honey
1/4 to 1/2 tsp sea salt
1/4 cup coconut oil
1 tsp vanilla
2 TBS cocoa powder
1 cup quick cooking oats
1/4 cup shredded coconut
Russell Stover milk chocolate eggs
Russell Stover jelly beans

Directions:

Line a baking sheet with wax paper. Set aside. Combine peanut butter, honey salt and coconut oil in a saucepan and heat until combined. Add vanilla and cocoa powder. Stir until well combined.

Add quick-cooking oats and mix well. Add coconut and stir until completely combined. Drop 1 TBS portions of mixture onto your prepared baking sheet. Press into the shape of nests. Continue until you've used all your cookie mixture.

Let cool in the refrigerator or freezer until hardened. Top with your favorite candy eggs or jelly beans.

Serve cool or at room temperature. Store in an airtight container in the refrigerator!



Russell Stover