

## **Cereal Chocolate Bark**

### **Ingredients:**

20 oz 60% Cacao bittersweet chocolate, broken into small pieces, divided

2 cups chocolate peanut butter-flavored cereal

1 cup berry-flavored cereal

Holiday sprinkles for garnish

### **Preparation:**

Line a baking sheet with a silicone mat or a piece of parchment paper lightly sprayed with cooking spray.

Place 14 oz of chocolate into a double boiler. Make sure water underneath is just simmering and not touching the bowl of the double boiler. Melt chocolate, stirring occasionally. Remove bowl with melted chocolate from the double boiler and add remaining 6 oz of chopped chocolate. Stir until melted.

Pour the chocolate onto prepared baking sheet and use a spatula to spread it into an even layer about 1/4" thick. Sprinkle the cereal and sprinkles all over the chocolate and gently press it down to make sure it sticks.

Allow the chocolate to set at room temperature for about 3–4 hours or until firm, or place in the refrigerator to help speed things up for 20 minutes or until firm.

Once firm, break or cut into pieces. Store in a Lock & Lock container with parchment lining in between layers.

*Recipe provided by Lock & Lock*

## **Everything But the Bagel Seasoning Snack Mix**

Makes 10 cups

### **Ingredients:**

6 cups rice cereal

1-1/2 cups roasted almonds

1-1/4 cups gluten-free corn chips

1-1/4 cups gluten-free pretzels

6 Tbsp unsalted butter

3 Tbsp everything but the bagel seasoning

2 tsp garlic powder

2 tsp onion powder

### **Preparation:**

Preheat oven to 275°F. Line a baking sheet with parchment paper and set aside.

In a mixing bowl combine the cereal, almonds, corn chips, and pretzels.

In a microwavable bowl, melt the butter. Stir in the everything but the bagel seasoning until the salt dissolves. Pour onto cereal mixture and toss until all ingredients are coated and moistened.

Sprinkle garlic and onion powder throughout the mixture and gently toss until evenly coated.

Pour mixture onto prepared baking sheet and spread evenly. Bake for 40 minutes until toasted. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*

## **Pecan Cinnamon Meringues**

Makes 20 meringues

### **Ingredients:**

2 large egg whites, room temperature

1/2 cup sugar

1 cup pecans, roasted and ground

2 tsp ground cinnamon

### **Preparation:**

Preheat oven to 300°F. Line a baking sheet with parchment paper. Set aside.

In a bowl, whip egg whites with a hand mixer until medium peaks form. Add sugar gradually, beating the whole time until stiff peaks form.

Use a spatula to gently fold the ground pecans and cinnamon in batches until fully incorporated.

Spoon mixture by 2 tablespoonfuls onto prepared baking sheet and bake for 50–60 minutes until crispy and light golden brown.

Remove from the oven and place onto a wire rack. Let cool before eating. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*

## **Ranch Snack Mix**

Makes 15 cups

### **Ingredients:**

5 cups wheat cereal

2-1/2 cups soup & oyster crackers

2-1/2 cups pretzel goldfish crackers

1-1/2 cups roasted unsalted cashews

7 Tbsp unsalted butter

1/2 cup ranch seasoning and salad dressing mix

3-1/2 cups cheddar crackers

### **Preparation:**

Preheat oven to 275°F. Line a baking sheet with parchment paper. Set aside.

In a mixing bowl, combine the cereal, oyster crackers, goldfish, and cashews.

In a microwavable bowl, melt butter then pour onto cereal mixture and toss until all ingredients are moistened.

Sprinkle ranch seasoning all throughout the mixture and gently toss until evenly coated.

Pour mixture onto prepared baking sheet and spread evenly. Bake for 40 minutes, stirring halfway through the baking process until toasted. Let mixture cool then toss with cheddar crackers. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*

## **Vegan Onion Dip**

Makes 4 cups

### **Ingredients:**

1 tablespoon vegetable oil  
3 medium yellow onions, chopped small  
1/3 cup malt vinegar  
1 Tbsp onion powder  
1 tsp ground black pepper  
1/2 tsp salt  
2 (8-oz) packages vegan cream cheese  
1/2 cup vegan sour cream

### **Preparation:**

In a skillet at medium heat, add the oil and onions. Cook 15 to 20 minutes, or until onions are soft and browned, stirring occasionally. Add the malt vinegar, onion powder, pepper, and salt, then cook for 2 minutes.

Remove from the heat and let cool for 10 minutes.

Place the cooked onion mixture, cream cheese, and sour cream into a bowl and, with a hand mixer, mix until incorporated. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*

## **White Chocolate Oatmeal Craisin Cookies**

Makes 36–38 cookies

### **Ingredients:**

1-1/2 cups quick-cooking oats

1 cup all-purpose flour

3/4 cup white chocolate chip

2/3 cup dried cranberries

2/3 cup sugar

1/4 cup packed light-brown sugar

1/2 tsp ground cinnamon

1/2 tsp baking soda

1/4 tsp salt

1 stick unsalted butter, melted

1 large egg

1/2 tsp vanilla extract

### **Preparation:**

Preheat oven to 375°F. Line 2 baking sheets with parchment paper. Set aside.

In a mixing bowl, add all the ingredients and, with a hand mixer, beat until completely incorporated.

Spoon mixture by tablespoonfuls, then place onto prepared baking sheets. Bake for 12 minutes, rotating halfway through the baking process, until a light golden brown.

Remove from the oven and place onto a wire rack. Let cool before eating. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*

## **White Chocolate Spiced Treats**

Makes 48–50 balls

### **Ingredients:**

1 (14 oz) can sweetened condensed milk

6 Tbsp bourbon or rum

1 (11-oz) bag white chocolate chips

7 oz (about 28 to 30) gingersnap cookies, finely ground

Holiday sprinkles for coating

### **Preparation:**

Heat condensed milk and bourbon in a saucepan over medium heat. Cook, stirring occasionally, until mixture is hot. Do not boil.

Remove saucepan from heat, add chocolate and whisk until chocolate is completely melted. Pour mixture into a bowl and add the ground cookies, stirring until completely incorporated. Cover tightly with plastic wrap. Refrigerate until completely cooled, about 3–4 hours.

Pour chocolate sprinkles into a small bowl.

Scoop cooled mixture into 1 tablespoon portions. Roll in the palm of your hands to make a ball and slightly warm it, then immediately toss into sprinkles to coat completely. Store in a Lock & Lock.

*Recipe provided by Lock & Lock*