



Annie's Cheddar Bunny Snack Mix Carrots

Prep Time: 15 min
Total: 45 min

Bunnies of all ages will love to munch on these savory snack mix-filled "carrots." Simply stir together a combination of butter, seasonings and crunchy favorites (including Annie's™ Organic Cheddar Bunnies Baked Crackers), heat until toasty, then serve in cone-shaped bags with a green ribbon or pipe cleaner on top for a fun presentation.

Ingredients

- 1/4 cup butter
- 1 tablespoon Worcestershire sauce
- 3/4 teaspoon seasoned salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/4 teaspoon onion powder
- 2 cups from 1 box (7.5 oz) Annie's™ Organic Cheddar Bunnies Baked Crackers
- 2 cups Rice Chex™ Cereal
- 1 cup mini pretzels
- 1 cup oyster crackers
- 9 cone-shaped cellophane bags
- Green curling ribbon or green pipe cleaners

Instructions

Step 1:

In large microwavable bowl, microwave butter uncovered on High 40 to 60 seconds or until melted. Stir in seasonings. Add baked crackers, cereal, pretzels and oyster crackers; stir until evenly coated.

Step 2:

Microwave uncovered on High 3 minutes, thoroughly stirring every minute, until mixture is heated through and lightly toasted. Spread on paper towels to cool, about 30 minutes.

Step 3:

Divide fully cooled mixture among cellophane bags; seal with curling ribbon or pipe cleaners to look like "carrots."

9 servings (about 2/3 cup each)

About 2/3 Cup Calories 180 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g, Trans Fat 0g); Cholesterol 15mg; Sodium 450mg; Total Carbohydrate 22g (Dietary Fiber 1 g, Sugars 0g); Protein 3g

% Daily Value: Vitamin A 6%; Vitamin C 0%; Calcium 2%; Iron 15%;

Exchanges: 1 Starch, 1/2 Other Carbohydrate, 1 1/2 Fat

Carbohydrate Choice: 1.5

You can often find cone-shaped cellophane bags at your local party supply or craft store. You can also use piping bags, if desired. Snack mix can be stored in cellophane bags at room temperature for up to 3 days. Make sure to thoroughly stir after each minute in the microwave to prevent burning the crackers on the bottom of the mixture.