

Bars & Snack Mix Recipes

Trail'Raiser Night - Saturday, April 17, 2021

Thank you for making bars and/or snack mixes for our Trail'Raiser Night fundraiser to reduce the debt!
Please choose from the recipes on these pages – these are all tried & true recipes!

We have containers for your goodies (thanks to Casey's Bakery) so your delicious contributions will be easy to transport and look professional! Plus, we'll have labels for every recipe!
Stop by the school office anytime we're open to pick up your containers.

The bars & snack mixes will sell for \$20 per container – your time & effort is worth it!!
You DO NOT need to let us know what kind of bars/snack mixes you are making.

Please drop off your donations (bars, snack mixes, cupcakes) at the main entrance of school on FRIDAY, APRIL 16 from 11:30am-7pm or SATURDAY, APRIL 17 from 10am-12:30pm.
DOORS OPEN for Trail'Raiser Night at 3pm

If you have any questions, please contact Amy Vander Berg (712-441-4530). THANK YOU to Rhonda Van Donge for most of these recipes!

Better Than Anything Chex Mix
S'mores Puppy Chow
Grandma Van Donge's Chex Mix
Cinnamon Party Mix
Caramel Chex Snack Mix
Zesty Ranch Snack Mix

Heavenly Bars
Monster Bars
Oreo Caramel Chocolate Chip Bars
Almond Streusel Bars
Deep Dish Chocolate Bars
Man Bars

Caramel Butter Bars
Cookie Dough Bars
Oatmeal Scotchie Bars
Lemon Bars
Peanut Butter Cup Peanut Butter Bars

Better Than Anything Chex Mix

INGREDIENTS

8 cups Rice Chex cereal
3/4 cup brown sugar, packed
6 tablespoons butter or margarine
3 tablespoons light corn syrup
1/4 teaspoon baking soda
1 cup Reese's Peanut Butter Cups MINI size (these come unwrapped in a bag)
1 cup mini marshmallows
6 squares chocolate almond bark
6 squares white almond bark

INSTRUCTIONS

Into large microwavable bowl, measure cereal; set aside. Line cookie sheet with waxed paper or foil. In a small microwavable bowl, microwave brown sugar, butter and corn syrup uncovered on High 1 to 2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved (it will foam up). Pour caramel mixture over cereal, stirring until evenly coated. Microwave on High 3 minutes, stirring every minute. Spread on cookie sheet. Cool 10 minutes. Break into bite-sized pieces. Make sure Chex mixture is cool to the touch (so candy doesn't melt) and spread out in an even layer. Evenly sprinkle mini peanut butter cups candy and miniature marshmallows over Chex mixture. Melt chocolate almond bark and drizzle over the spread out Chex mixture. Do the same with the white almond bark. Allow to set and harden.

To package: Fill the clam shell provided by SCCS as full as fits well.

S'mores Puppy Chow

INGREDIENTS

9 cups of Rice Chex
4 cups graham cracker pieces (break graham crackers into about 1 inch pieces and then measure)
4 cups mini marshmallows
1 cup of peanut butter
1/4 cup of butter or margarine
2 cups of semi-sweet chocolate chips
3 cups of powdered sugar

INSTRUCTIONS

In a large bowl place Chex cereal, graham cracker pieces, and marshmallows. Set aside. Microwave the chocolate chips, butter and peanut butter in 30 second increments until completely melted and smooth. Pour the chocolate mixture over the dry mixture and stir carefully until it is completely coated. Add powdered sugar 1 cup at a time, either shaking the bowl with a lid on or stirring gently with a big spoon. All the chocolate should be fully covered so those who eat it get white fingers, not chocolate-covered.

To package: Fill the clam shell provided by SCCS as full as fits well.

Grandma Van Donge's Chex Mix

INGREDIENTS

1 box of Corn Chex cereal	1/2 cup butter
2 cups of Honey Nut Cheerios	1/4 cup Worcestershire
2 cups pretzels, coarsely crushed	1 tablespoon seasoning salt
2 cups corn chips (not the big scoop ones)	1/2 tablespoon garlic powder
3/4 cup vegetable oil	

INSTRUCTIONS

Combine the cereals, pretzels, and chips in a large bowl. In a microwave safe bowl, melt butter. Mix in the oil and seasonings. Whisk to combine. Pour over the cereal mixture and mix carefully to combine without crushing the cereal. Pour the mixture into a large crock pot (or into two smaller ones). Put on HIGH temp with no lid for 90 minutes, stirring OFTEN or the bottom pieces may burn. For the last 20 minutes, switch to LOW temp. Then spread onto tinfoil to cool.

To package: Fill the clam shell provided by SCCS as full as fits well.

Caramel Chex Snack Mix

INGREDIENTS

2 cups brown sugar	5 cups Corn Chex
1 cup butter/margarine	2 cups stick pretzels
½ cup light corn syrup	1 cup dry roasted peanuts
1 tsp salt	4 cups Cheerios (plain)
1 tsp baking soda	

INSTRUCTIONS

Line a large pan with 1-2" sides with non-stick foil. Put the Corn Chex, pretzels, peanuts, and Cheerios in the pan and set aside.

In a medium pan, melt the butter then stir in brown sugar, corn syrup and salt. Over medium-high heat, bring to a rolling boil and boil for 5 minutes (lower heat a bit once it starts boiling). Keep stirring! Remove from heat and stir in the baking soda (it EXPANDS!). Pour over the cereal mixture and stir to coat. Bake at 200° F for a total of 45 minutes, stirring every 15 minutes. Stir several times after removing from oven to help the cereal cool as separate pieces instead of chunks.

To package: Fill the clam shell provided by SCCS as full as fits well.

Cinnamon Party Mix

INGREDIENTS

4 cups Golden Grahams
4 cups Cheerios (plain)
1/2 cup butter
1/2 cup sugar
2 teaspoons cinnamon

2 cups dry roasted peanuts
2 cups plain M&Ms
1 cup dried sweetened cranberries

INSTRUCTIONS

In a large microwaveable bowl or brown paper bag, measure the cereals. In a small microwaveable bowl, melt the butter; then stir in the sugar, and cinnamon until well mixed. Pour over the cereals and stir or shake until well coated. Microwave 1 1/2 minutes on High. Stir or shake well. Microwave for 2 more minutes, stir or shake every 30 seconds. Cool slightly and stir in remaining ingredients while mix is warm. Cool.

To package: Fill the clam shell provided by SCCS as full as fits well.

Zesty Ranch Snack Mix

INGREDIENTS

8oz pkg Ritz Toasted Chips – original
7oz box Original Cheez-its
6 cups Corn Chex
4 cups cheese balls
8.5 oz salted cashews

Coating:
1 cup butter, melted
3 Tbsp Hidden Valley Ranch Original dry mix
(or two 1oz packages)
4 Tbsp brown sugar, packed
3 Tbsp Worcestershire sauce

INSTRUCTIONS:

Mix all the dry ingredients in a large roaster pan. Mix the coating ingredients and pour over the dry mix; stir well. Bake at 225° F for a total of 1 hour, stirring every 20 minutes. Stir several times after removing from oven to help keep mix separate. Cool completely.

To package: Fill the clam shell provided by SCCS as full as fits well.

Heavenly Bars

INGREDIENTS

1 pkg. (4 serv. size) instant vanilla pudding mix, **divided**
2 cups brown sugar
2 cups peanut butter
1 cup white corn syrup
4 cups Rice Krispies

Layer 2:
4 cups powdered sugar
1/2 cup butter, melted
About 6 tablespoons milk

Layer 3:
3/4 cup chocolate chips
3/4 cup peanut butter

INSTRUCTIONS

Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. Divide pudding powder into two equal portions; set aside. For the first layer, microwave brown sugar, peanut butter, corn syrup, and ONE portion of the pudding mix for 1 minute or until combined. (Mixture may stiffen) Stir in Rice Krispies. Press the mixture evenly into the pan. Place in refrigerator until firm.

For the second layer, stir together the powdered sugar and the remaining portion of the pudding mix. Add melted butter. Stir in the milk, about 1 tablespoon at a time, to make a fairly thick frosting consistency. Spread over the first layer and put back in fridge about 30 minutes or until firm.

For the third layer, melt together chocolate chips and peanut butter just until smooth. Spread over the powdered sugar layer and spread out evenly. Chill until set. Cut into bars. (Best if kept refrigerated until packaged.)

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around the short edges that don't have tinfoil. Then using the overhanging tinfoil, pull the bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Monster Bars

INGREDIENTS

1 cup brown sugar, packed	1 tablespoon vanilla extract
1 cup granulated sugar	4 1/2 cups old fashioned oats
1/2 cup salted butter, softened	1 teaspoon baking soda
1 1/2 cups creamy peanut butter	1 cup M&Ms (plain)
3 large eggs	1 cup chocolate chips

INSTRUCTIONS

Heat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In large bowl, or bowl of a stand mixer, combine brown sugar, granulated sugar, peanut butter, and butter. Beat until pale in color and fluffy. Add the eggs and vanilla extract. Blend together. Add in the oats and baking soda. Mix until combined. Add the M&Ms and chocolate chips. Press batter into prepared pan. Bake for 25 minutes. The edges will be lightly browned and the middle will still look pale and underdone, but it will finish baking as it cools. Let cool for at least an hour so the bars can firm up and come together. Putting in the fridge will make for easier cutting. You do not want to over-bake these!

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around the short edges that don't have tinfoil. Then using the overhanging tinfoil, pull the bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Oreo Caramel Chocolate Chip Bars

INGREDIENTS

1 cup unsalted butter, at room temperature	1 cup oats
1 cup light brown sugar, packed	1 teaspoon baking powder
1/2 cup granulated white sugar	1 teaspoon baking soda
1 large egg	1 teaspoon salt
1 large egg yolk	2 cups semi-sweet chocolate chips
1 tablespoon vanilla extract	24 Double Stuff Oreos
2 cups all-purpose flour	1 14oz jar Hershey's caramel sauce

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. Place the butter and sugars in a large bowl. Beat with an electric mixer until smooth and creamy. Add the egg, egg yolk and vanilla. Beat well. Whisk together the flour, oats, baking powder, baking soda and salt in a medium bowl. Add to the butter mixture. Beat until everything is well incorporated, scraping down the sides of the bowl as needed. Stir in the chocolate chips.

Using half of the batch of cookie dough, place dollops into the prepared pan and press with greased hands to press and make an even layer in the bottom of the pan. (I make my fingers wet). Set the Oreos on top of the dough - four rows of 6. Drizzle caramel on top of the Oreos. Spoon small dollops of the remaining cookie dough on top. Don't worry if the dollops don't completely cover the Oreos/caramel. Just drop small bit of the cookie dough all over the tops of the cookies. The cookie dough will spread out as you bake it. Bake until lightly browned, 25 minutes. Set up in fridge to cut.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around the short edges that don't have tinfoil. Then using the overhanging tinfoil, pull the bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Almond Streusel Bars

INGREDIENTS

4 eggs	<u>Streusel</u>
2 cups sugar	1/2 cup butter, melted
1 cup butter, melted	1 cup flour
2 cups all-purpose flour	1 cup sugar
2 1/2 teaspoons almond extract	

INSTRUCTIONS

Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a large bowl, beat the eggs and sugar until lemon-colored. Beat in butter and extract; gradually stir in the flour and mix well. Spread into the baking pan.

For streusel, combine flour and sugar and add butter. Mix until crumbly. Sprinkle over the batter in the pan.

Bake at 350° for 30 minutes. Streusel will be golden brown. Don't overbake. Bars will set up in fridge for easier cutting.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Deep Dish Chocolate Bars

INGREDIENTS

1 cup (2 sticks) salted butter, softened	2 1/2 cups all-purpose flour
2 cups light brown sugar	3 cups old-fashioned oats
2 large eggs	1 teaspoon baking soda
2 teaspoons vanilla	1 teaspoon salt
1/3 cup milk	

Fudge

1 (14 oz.) can sweetened condensed milk	1/4 cup salted butter (1/2 of a stick)
1 (12 oz.) bag chocolate chips	1 teaspoon vanilla extract

INSTRUCTIONS

Preheat oven to 350°F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a medium bowl, combine the butter, brown sugar and eggs and mix well. Add the vanilla and milk and incorporate well. Add the flour, oats, baking soda, and salt and combine well. Spread 2/3 of the mixture into the pan and set aside.

Microwave together all of the ingredients for the fudge. Start with 45 seconds, stir, and add 20 seconds until chocolate chips are completely melted and smooth. Pour over the prepared cookie mixture. Drop spoonful of the remaining cookie dough over the top of the fudge. It won't cover it completely, but it will bake out. Bake for 25 minutes. Let cool completely in the fridge to make cutting much easier.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Man Bars

INGREDIENTS

1 (14 oz.) box graham crackers, ground into crumbs	2 (14 oz.) cans sweetened condensed milk
1 cup peanut butter chips	1 1/2 teaspoons vanilla extract
1 cup semi-sweet chocolate chips	1/2 teaspoon salt
2 cups mini marshmallows	

Topping

1 1/2 cups chocolate chips
1/2 cup peanut butter

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a large bowl, stir together graham cracker crumbs, chocolate chips, peanut butter chips, marshmallows, and salt. Add in condensed milk and vanilla extract, stirring until fully incorporated, mixture will be thick. Transfer batter to lined baking dish and spread into an even layer. Place in oven and bake for 25 minutes. Cool while preparing topping.

For topping, melt chocolate chips and peanut butter in microwave. When smooth, pour over slightly cooled bars. Put in fridge to set up completely before cutting.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Oatmeal Scotchie Bars

INGREDIENTS

1 1/4 cups all-purpose flour	3/4 cup packed brown sugar
1 teaspoon baking soda	2 large eggs
1/2 teaspoon salt	1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon	3 cups quick or old-fashioned oats
1 cup (2 sticks) butter or margarine, softened	1 2/3 cups (11-oz. pkg.) butterscotch chips
3/4 cup granulated sugar	

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. Beat butter, granulated sugar, brown sugar, eggs and vanilla extract in large mixer bowl. Gradually beat in flour, baking soda, salt and cinnamon in small bowl. Stir in oats and butterscotch chips. Spread into prepared pan. Bake for 25 minutes. Cool completely in fridge before cutting.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Caramel Butter Bars

INGREDIENTS

Crust

2 cups butter, softened
1 cup white sugar
1 1/2 cups powdered sugar
1 tablespoon vanilla
4 cups flour

Caramel Layer

1 14 oz. bag caramels, unwrapped
1/3 cup whipping cream or milk
1/2 teaspoon vanilla

1 cup chocolate chips

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a large bowl, combine butter and sugars. Using a stand or hand mixer, beat until creamy. Add in vanilla and beat until combined. Mix in flour until a soft dough forms. Press half of the dough into the prepared 9 X 13 pan. Refrigerate remaining half of dough. Bake for 15 minutes. Remove from oven while you prepare the caramels.

Place the caramels in a microwave safe bowl. Add the cream and vanilla, and microwave for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave at 20 second intervals, stirring after each interval, until smooth. Pour the caramel filling over the cooked crust (Do your best to pour it evenly over crust as it is very difficult to spread). Sprinkle chocolate chips over the top. Removing remaining dough from fridge and crumble it evenly over the caramel.

Return the pan to the oven and bake until filling is bubbly and the topping is firm and golden brown. About 25 - 30 minutes. Let cool completely before cutting into squares.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Cookie Dough Bars

INGREDIENTS

Brownie Bottom

1/2 cup flour	2 eggs
1 cup sugar	1/2 cup oil
1/3 cup cocoa powder	1/2 teaspoon vanilla
1/2 teaspoon salt	1 cup chocolate chips
1/4 teaspoon baking powder	

Cookie Dough

1 cup butter, softened	2 (14 oz.) cans sweetened condensed milk
1 1/2 cups light brown sugar, packed	2 cups chocolate chips
2 teaspoons vanilla extract	1 cup mini M&Ms
4 cups all-purpose flour	

Topping ingredients

1 cup creamy peanut butter
1 cup chocolate chips

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. For brownie layer, mix together flour, sugar, cocoa powder, salt, and baking powder. Mix in eggs, oil, and vanilla. Beat until combined. Spread into the 9x13. Bake for 15 minutes. Cool in fridge while making cookie dough.

For cookie dough, blend softened butter and brown sugar. Whip until fluffy. To this mixture, add in vanilla. Next, add in the flour and sweetened condensed milk. Mix in the chocolate chips and M&Ms. Put cookie dough over top of cooled brownie crust. But back into fridge while making topping. Melt peanut butter and chocolate chips until smooth. Spread over the cookie dough. Let set up in fridge before cutting.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Lemon Bars

INGREDIENTS

Bars

1 1/2 cups white chocolate chips
1 cup butter, melted
4 large eggs
1 1/2 cup granulated sugar

1/2 cup lemon juice
3 1/2 cups all-purpose flour
pinch salt, optional and to taste

Glaze

4 cups confectioners' sugar
about 2/3 cup lemon juice, or as necessary for consistency

DIRECTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a large, microwave-safe bowl add the white chocolate, butter, and heat to melt, about 2 minutes on high power. Stop to check and stir after 1 minute, and then heat in 20-second bursts, stopping to stir after each burst, until mixture can be stirred smooth. White chocolate is very prone to scorching and seizing up, so watch it carefully and don't overheat. Wait momentarily before adding the eggs so you don't scramble them. Add the eggs, granulated sugar, lemon juice, and whisk until combined. Add the flour, optional salt, and stir until just combined; don't overmix.

Turn batter out into prepared pan, smoothing the top lightly with a spatula. Bake for about 25 minutes, or until a toothpick inserted in the center comes out mostly clean, or with a few moist crumbs, but no batter; set aside and make the glaze.

In a medium bowl, add 4 cups powdered sugar, 1/2 cup lemon juice, and whisk until smooth. As necessary, add additional lemon juice (or sugar) to reach desired glaze consistency. It will be thick for a glaze, but spreadable. Evenly spread glaze over bars. Allow bars to cool in pan uncovered for at least 2 to 3 hours in the fridge before cutting.

To cut: Make sure bars have been refrigerated 4 or more hours. Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!)

Peanut Butter Cup Peanut Butter Bars

INGREDIENTS

1 cup butter, melted
2/3 heaping cup peanut butter
2 large eggs
2 cups light brown sugar, packed
2 tablespoons vanilla extract
2 cups all-purpose flour
1 teaspoon salt
1 cup semi-sweet chocolate chips, plus 2 Tbsp for top
24 miniature peanut butter cups, unwrapped (the ones that come in a bag and are wrapped in gold foil)

INSTRUCTIONS

Preheat oven to 350° F. Line a 9x13 pan with heavy duty tinfoil so there is tinfoil hanging over the long edges. Lightly spray with nonstick spray. In a large, microwave-safe bowl add the butter and heat on high power to melt, about 1 minute. Let cool a couple minutes then add the peanut butter, eggs, brown sugar, vanilla, and beat until smooth.

Add the flour and salt and stir until just combined; don't overmix. Stir in 1 cup chocolate chips to combine. Turn out batter into prepared pan, smoothing the top lightly with a spatula. Evenly distribute the peanut butter cups over the surface of the batter (4 rows by 6 rows), pushing each cup down as far as it will go. Evenly sprinkle the surface with additional chocolate chips, about 2 tablespoons. Bake about 27-30 minutes, until toothpick inserted in center comes out clean. Allow bars to cool in pan uncovered for about 2-3 hours before cutting. Do not refrigerate before cutting.

To cut: Run a knife around short edges that don't have tinfoil. Then using overhanging tinfoil, pull bars out of the pan onto the counter for easier cutting. Cut the pan evenly into 3 rows by 5 rows. Place 6 of the bars snugly into the containers SCCS provided. (Enjoy the leftover 3 bars for yourself or make a combo package!).