

Recipe Cards by The Wooden Bear

Intended for use with Kelly Mueller's book, *Happy Harvest*.

Please enjoy these recipe cards, compliments of The Wooden Bear! Make a jar to keep in your pantry for a quick sweet fix, or decorate your jar for gift-giving! You will find some oh-so-cute jar topper patterns in our book, *Happy Harvest*. For best results, print on a heavier cardstock paper. I use Epson Premium Presentation Paper Matte.



Jar toppers above are from the **Happy Harvest** book! Check out all of our books, patterns, and fabrics at www.thewoodenbear.com.

These recipe cards are not to be sold. It is intended to be **free** for individuals to use. Quilt shops may insert the recipe cards as part of a kit featuring projects from the **Happy Harvest** book by Kelly Mueller. We have more free printables on our website! Go to www.thewoodenbear.com and click on Free Downloads!
Kelly Mueller 10/01/12

Apple Harvest Chex® Mix

8 oz. white chocolate baking bars, coarsely chopped	1/2 c. candy corn
4 c. Corn Chex® or Rice Chex®	1/2 c. candy pumpkins
2 c. bite-size pretzels	1/2 c. sunflower seeds
	1/2 c. chopped dried apples

1. In large microwavable bowl, microwave chopped baking bars uncovered on high 1 1/2 to 2 1/2 minutes, stirring every 30 seconds, until melted and smooth.
2. Gently stir in cereal, pretzels, and dried apples until evenly coated. Stir in candy corn, pumpkins, and sunflower seeds.
3. Spread on waxed paper or foil until cooled and chocolate is set. Break into chunks. Store loosely covered, or put in mason jars for gifting.

Recipe adapted from Halloween Chex® Mix at thec.com. artwork is property of The Wooden Bear.



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