

Old Fashioned Ting-a-Lings

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1 (11.5/12-ounce) bag of semi-sweet chocolate chips, or milk chocolate, (or can substitute white or chocolate almond bark)
- 4 cups of crunchy dry cereal - Cheerios, Chex, Wheaties, Kix, Rice Krispies, Corn Flakes, or choose your favorite cereal (may also substitute chow mein noodles)
- Optional add-ins: Add about 1/2 cup of chopped pecans, chopped cocktail peanuts, chopped cashews, chopped macadamia nuts, toasted chopped or sliced almonds, raisins, chopped dried fruit or dried berries or cranberries, flaked coconut, mini marshmallows or any combination

INSTRUCTIONS

1. Melt chocolate in the top of a double boiler, or in the microwave on high (heat 30 seconds, stir, heat and stir in 15 second intervals until melted - don't burn it!).
2. Let cool slightly, then gently stir in the cereal and any add-ins desired, until well combined.
3. Immediately drop by tablespoons onto waxed or parchment paper, or into mini candy cups.
4. If you put the cups into a mini muffin tin, it helps to keep them balanced and upright.
5. Let set for several hours before packaging - may also speed up by refrigerating.

NOTES

The almond bark to me is very sweet, so take that into consideration with your add-ins!

The amounts given for the ingredients are fairly relative - use more or less of each. If you choose an add-in, or a combination of add-ins, use a lesser amount of cereal. Just stir until it looks right.

Variation: May also use a combination of chocolate chips with butterscotch or other flavored chips

Haystacks: 1 cup butterscotch chips, 1/2 cup peanut butter, 1/2 cup peanuts with 2 cups chow

mein noodles. Melt butterscotch chips in the microwave, stir in remaining ingredients and drop dollops onto parchment or waxed paper.

Source: <http://deepsouthdish.com>

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