



Caramel, Peanut & Popcorn Chex™ Mix

Servings: 21 | Time: 20 minutes



Ingredients:

- 4 cups Honey Nut Chex™ cereal
- 1/4 cup granulated sugar
- 1/4 cup firmly packed brown sugar
- 1/4 cup butter
- 1 tablespoon water
- 1/8 teaspoon baking soda
- 4 cups kettle corn
- 1 cup gluten free cocktail peanuts
- 1 cup gluten free candy-coated chocolate candies

Preparation

- 1) In large microwavable bowl, measure cereal; set aside. Line large rimmed baking sheet with cooking parchment paper.
- 2) In 2-cup microwavable measuring cup, microwave granulated sugar, brown sugar, butter and water uncovered on High 1 to 1 1/2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved. Pour over cereal, stirring until evenly coated.
- 3) Microwave cereal mixture uncovered on High 3 minutes, stirring every 30 seconds. Spread on baking sheet. Cool 15 minutes.
- 4) In large serving bowl, mix cereal mixture, kettle corn, peanuts and candies. Store in covered container.

Tips

- For fun, substitute cheese-flavored popcorn for the kettle corn.
- Cooking Gluten Free? Always read labels to make sure each recipe ingredient is gluten free.