



Cinnamon Sugar Sweet & Salty Chex Mix

ingredients

- 3 cups Corn Chex
- 2 cups Cheerios
- 1 cup Wheat Chex
- 2 cups Min/Round Saltine Crackers
- 2 cups Unsalted Whole Cashews (*optional*)
- 2 cups Pretzel Sticks
- 1/2 cup Butter
- 1/2 tsp. Vanilla Extract
- 1/4 tsp. Kosher Salt
- 2 tbsp. Honey
- 1/2-3/4 cup Granulated Sugar
- 1 tbsp. Ground Cinnamon

directions

- Preheat oven to 275F. Line a half sheet pan with silicone baking mat (or tinfoil). (*you can use two smaller pans if you do not have a 1/2 sheet*)
- Combine both Chex cereals, Cheerios, pretzels, crackers and nuts (optional) in a large bowl.
- Using a microwave safe bowl, melt butter.
- Stir honey, vanilla, and salt into melted butter
- Pour honey butter mixture over the snack mix and toss to evenly coat
- Transfer snack mix to baking sheet and spread in an even layer.
- Bake for 15 minutes, stir; another 15 and stir, and then for 10 minutes and stir.
- Mix sugar and Cinnamon and sprinkle over snack mix, tossing to coat
- Bake for 10 more minutes
- Removed from oven and cool before serving. Advise to store in airtight container.