

RANCH SNACK MIX

Servings: 24

Ingredients:

- 4 c **crispy corn or rice cereal**
- 2 ½ c **small pretzels**
- 2 ½ c **cheese-flavored crackers**
- 2 c **oyster crackers**
- ⅔ c **vegetable oil**
- 2 Tbsp **ranch dressing mix**
- ¼ tsp **garlic powder**



Directions:

1. PREHEAT the oven to 275 degrees F.
2. COMBINE **cereal, pretzels, cheese-flavored crackers, and oyster crackers** in a large bowl.
3. WHISK **vegetable oil, ranch dressing mix, and garlic powder** together in a small bowl. POUR over cereal mixture and STIR until coated. ARRANGE on a large baking sheet.
4. BAKE in the preheated oven, STIRRING gently halfway through, until toasted and fragrant, 15 to 20 minutes.

Questions to ask during DEMO:

1. What does the "c" stand for? Tbsp? tsp?
2. Do you need to use a bench scraper when leveling off cereal or pretzels? What ingredients would I need to level off the top of?
3. What kind of measuring cup should I measure the vegetable oil in?
4. What other ingredients are commonly measured using measuring spoons? Is it common to measure garlic powder using a dry measuring CUP?

Equipment:

- Dry Measuring Cup
- Liquid Measuring Cup
- Measuring spoons x2
- Large bowl
- 4 medium bowls for measuring
- 2 custard cups
- Whisk
- 2 Baking sheets