

Caramel Nut Chex

Ingredients

8 cups Rice Chex (or a combination of both)

3 cups Crispix

3 cups mixed nuts (salted)

1 cup butter

2 cups dark brown sugar

$\frac{3}{4}$ cups corn syrup

1 teaspoon salt

2 teaspoons vanilla

1 teaspoon baking soda

Instructions

Combine the cereals and nuts in a large bowl. Set aside.

In a saucepan, combine the butter, brown sugar, salt and corn syrup. Heat over medium heat until the mixture comes to a rolling boil. Boil for 2 minutes, stirring constantly. Immediately remove from heat and add the vanilla and baking powder. Mix until it foams up. Pour the caramel mixture over the cereal and nuts. Stir until the cereal is evenly coated.

Spread the mixture over 2 parchment lined cookie sheets and bake for 45 minutes stirring every 15 minutes.

Lay out a large piece of parchment paper over the counter. Remove mixture from the oven and spread the mixture over parchment paper. As it cools, break apart. The caramel chex will harden as it cools. Store at room temperature in an airtight container.