caramel cashew chex mix



*I’m going to warn you now….this stuff is seriously out-of-this-world addictive!*

**INGREDIENTS**:

6 cups total of your choice: Corn, Cinnamon or Honey Nut Chex or Crispix cereal

1-1/2 cups small pretzel twists

1-1/2 cups cashews & pecans

¾ cup packed brown sugar

6 Tablespoons butter (no substitutes)

3 Tablespoons light corn syrup

1 teaspoon vanilla

½ teaspoon baking soda

½ teaspoon cayenne pepper

**HOW I MAKE THESE**:

1. Preheat oven to 300 degrees. Spray roasting pan with non-stick cooking spray.
2. Combine cereal, pretzels and nuts in prepared pan.
3. In a heavy saucepan, combine butter, brown sugar and corn syrup. Cook and stir over medium heat until mixture comes to a boil. Reduce heat to medium-low and cook without stirring for 5 minutes more.
4. Remove pan from heat. Stir in baking soda, vanilla and cayenne pepper. Pour mixture over cereal mixture, gently stirring to coat.
5. Bake for 15 minutes. Stir mixture, bake 5 minutes more. Spread caramel corn mixture on a large piece of parchment paper until cool. Break into pieces.
6. Store in an air-tight container for up to 1 week. (But it will never last that long!)

**YIELD**: Makes approximately 9 cups.

© **SnowflakesandCoffeecakes**. All images, attachments & content are copyright protected unless otherwise indicated. All rights reserved. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or link back to [www.snowflakesandcoffeecakes.com](http://www.snowflakesandcoffeecakes.com) for the recipe.