



Caramel Chex Mix



7 c Rice Chex

3 c Corn Chex

1 c peanuts

1½ c small pretzels or pretzel sticks

1/2 c butter

1 c brown sugar

1/4 c Karo syrup

1/2 t salt

1/4 t baking soda

In large bowl combine cereals, peanuts, and pretzels. Set aside. Combine butter, brown sugar, Karo syrup and salt in saucepan. Bring to a boil over medium heat and boil for 5 minutes, stirring constantly. Remove from heat and add baking soda. Pour over cereal mixture, stirring until evenly coated. Work quickly since caramel starts to harden once removed from heat. Spread on baking sheet and bake at 200°F for 60 minutes, stirring every 15 minutes. Spread onto wax paper and cool. Store in airtight container.