



## **Caramel Apple Snack Mix**

7 cups popped popcorn

4 cups Crispix cereal

5 cups Apple Jacks cereal

2 cups salted peanuts

1 cup packed brown sugar

½ cup butter, cut into cubes

½ cup light corn syrup

2 teaspoons vanilla extract

½ teaspoon baking soda

In a large non-stick roasting pan, combine the popcorn and cereals; set aside.

In a large saucepan, combine the brown sugar, butter and corn syrup; bring to a rolling boil over medium-low heat, stirring constantly. Cook, without stirring, until mixture turns a medium amber color, about 8 minutes.

Remove from heat; quickly stir in vanilla and baking soda until mixture is light and foamy. Immediately pour over cereal mixture; stir until evenly coated.

Bake at 250 degrees for 40 minutes, stirring every 10 minutes. After the first 10 minutes, stir in the peanuts and continue baking for the last 30 minutes. Spread mixture on waxed paper-lined baking sheets. Let the mix cool completely and store in airtight containers.

*Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner*