



Furikake Snack Mix

Level: Easy

Prep Time: 10 minutes

Serves: about 8

Cooking Time: 1 hour 15 minutes

- $\frac{1}{4}$ cup (or $\frac{1}{2}$ a stick) unsalted butter
- $\frac{1}{4}$ cup white granulated sugar
- 1 Tbsp. Kikkoman® shoyu (soy sauce)
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup vegetable oil
- 1 (12 oz.) box Crispix® cereal
- 1 (1.7 oz.) jar Nori Komi Furikake



Preheat oven to 250°F. Spray two 9x13 pans with nonstick cooking spray.

In a small saucepan, combine butter, sugar, shoyu, corn syrup and vegetable oil. Stir and cook over a medium high heat until the sugar dissolves. Do not bring to a rapid boil.



Place the cereal in a large bowl. Evenly pour the dissolved sugar mixture over the cereal and mix well until all is lightly coated. Sprinkle the furikake evenly over the cereal and mix well. Divide and pour the coated cereal into the two prepared pans. Bake for 1 hour, stirring the cereal in each pan every 15 minutes. When done baking, spread the cereal onto two baking sheets to cool (do not line pan with wax paper - the furikake-coated cereal will stick to it). Store in an airtight container.

Notes:

- Crispix® cereal can be substituted with Chex™ cereal.
- This is optional, but once the furikake snack mix has cooled, I like to add in a 4 oz. bag of store-bought sakura arare as another flavor element.

