

Sweet Chex Mix



Level: Easy

Prep Time: 20 minutes

Serves: about 20

Baking Time: 1 hour



For the glaze:

2 pounds (or 4 cups) unsalted butter

2 tsp. garlic powder

2 Tbsp. Worcestershire sauce

2 heaping cups white granulated sugar (see Notes below)

For the mix:

1 (12 oz.) box General Mills Rice Chex™ cereal

1 (12 oz.) box General Mills Corn Chex™ cereal

1 (12.5 oz.) box Post® Honey-Comb cereal

2 (7.5 oz.) bags Original Bugles®

1 (9.75 oz.) bag Original Fritos®

$\frac{1}{2}$ (8 oz.) bag Goldfish® Pretzels

$\frac{1}{2}$ (16 oz.) bag Cheeseballs (any brand)

Preheat oven to 275°.

In a large saucepan, melt butter completely. Add the garlic powder, Worcestershire sauce, and sugar. Stir the mixture and heat until the sugar is completely dissolved. Do not boil. Set aside.

Evenly distribute the Rice Chex™, Corn Chex™, Honey-Comb cereal, Bugles®, Fritos®, pretzels, and cheeseballs into 4 deep baking pans. Slowly pour the glaze over the mix, evenly distributing the glaze between the 4 pans. Gently stir the mix with a wooden spoon or silicone spatula until most of the pieces are coated with the glaze. Bake for 1 hour total, rotating the pans on the oven racks and gently stirring the mixture every 15 minutes to redistribute the glaze and to make sure the bottom doesn't burn. Place large sheets of parchment paper onto a heatproof surface or counter. Empty the mix from the pans onto the parchment paper to cool. When cooled, store in airtight containers or sealable packages.

Notes:

- A heaping cup isn't flattened, leveled, or rounded. It basically means you try to get as big of a pile of sugar as possible into the cup, without spilling it.
- Half the recipe if a smaller batch is desired.