Animal Cracker Furikake Snack Mix

Level: Easy Prep Time: 10 minutes

Serves: about 10 Cooking Time: 1 hour 15 minutes

 $\frac{1}{4}$ cup (or $\frac{1}{2}$ a stick) unsalted butter

½ cup white granulated sugar

1 Tbsp. Kikkoman® shoyu (soy sauce)

½ cup light corn syrup

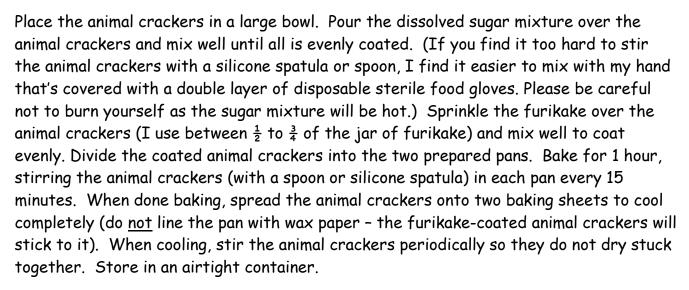
 $\frac{1}{4}$ cup vegetable oil

5 (4.5 oz.) packages Diamond Bakery Original Animal Crackers (see Notes)

 $\frac{1}{2}$ to $\frac{3}{4}$ (1.7 oz.) jar Nori Komi Furikake (rice seasoning)

Preheat oven to $250^{\circ}F$. Spray two 9×13 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.



Notes:

- I strongly recommend using Diamond® Bakery
 Original Animal Crackers for this recipe, which can be
 found at local Longs/CVS stores and Walmart.
 They're also available online at
 <u>www.diamondbakery.com/collections/animal-crackers</u>.
- This is optional, but once the animal crackers have dried and cooled, I like to add in a batch of Furikake Snack Mix (recipe originally posted on May 20, 2014) and a 4 oz. bag of store-bought sakura arare.



