



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
- $\frac{1}{4}$ cup white granulated sugar
- 1 Tbsp. Kikkoman® shoyu (soy sauce)
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup vegetable oil

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°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 animal crackers in a large bowl. Pour the dissolved sugar mixture over the animal crackers and mix well until all is evenly coated. (If you find it too hard to stir the animal crackers with a silicone spatula or spoon, I find it easier to mix with my hand that's covered with a double layer of disposable sterile food gloves. Please be careful not to burn yourself as the sugar mixture will be hot.) Sprinkle the furikake over the animal crackers (I use between $\frac{1}{2}$ to $\frac{3}{4}$ of the jar of furikake) and mix well to coat evenly. Divide the coated animal crackers into the two prepared pans. Bake for 1 hour, stirring the animal crackers (with a spoon or silicone spatula) in each pan every 15 minutes. When done baking, spread the animal crackers onto two baking sheets to cool completely (do not line the pan with wax paper - the furikake-coated animal crackers will stick to it). When cooling, stir the animal crackers periodically so they do not dry stuck together. Store in an airtight container.

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 www.diamondbakery.com/collections/animal-crackers.
- 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.

