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in Appetizers, Snacks

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<http://tastykitchen.com/recipes/appetizers-and-snacks/salted-caramel-chex-mix/>

## Salted Caramel Chex Mix

Prep: 30 mins  
Cook: 1 hr

Level: Easy  
Serves: 10

### Description

You will rue the day you make this! You will not be able to stop yourself. Trust me on this. My husband has banned it temporarily.

### Ingredients

- 3 cups Popped Popcorn (I Use Vic's Half Salt)
- 3 cups Wheat Chex Cereal
- 3 cups Rice Chex Cereal
- 3 cups Original Puffin Organic Cereal (or Corn Chex)
- 1 cup Mixed Nuts (if You Like Them)
- 1 cup Wheat Pretzles (or Any Kind That You Like)
- 2 cups Craisins (Dried Cranberries)
- 1 cup Butter
- 2 cups Brown Sugar
- ½ cups Corn Syrup (light Or Dark)
- 1 teaspoon Salt
- 1 teaspoon Real Vanilla
- 1 teaspoon Baking Soda
- 5 pinches Sea Salt, Or Coarse Salt

### Preparation

Mix all of the cereal, pretzels, popcorn, nuts, and craisins in a LARGE bowl.

Next, melt the butter in a heavy-bottomed pot. Add sugar, syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes on medium heat. Remove from heat and stir in vanilla, then add the baking soda. The mixture will foam up, so be careful (not for kiddies).

Butter a few cookie sheets. Pour caramel (carefully!) over the popcorn/cereal mixture and toss to coat evenly. Place in the oven and bake at 250 degrees for 1 hour, mixing every 15 minutes. Remove from the oven and sprinkle sea salt on top while it is still warm, then let it cool so you don't burn your fingers eating it off the pan. Hands off for a few minutes!

Instead of buttering cookie sheets, I used Reynolds nonstick aluminum foil to line the sheets. (I love the heavy-duty, very large size for grilling.) The mix didn't stick to it at all, and there's no cleanup. When the mix finished cooking and had a chance to cool, I rolled the foil into a ball with the mix inside and scrunched it to break up the mix into smaller pieces. Then I formed the foil into a nice little funnel so I could pour the mix into a large ziplock bag for storage and transport.