

HOMEMADE CHEX MIX



PREP TIME | 15 MIN



1 HOUR



YIELDS | 12-14
SERVINGS

INGREDIENTS

- 1/2 cup butter
- 2 1/2 tablespoons Worcestershire sauce
- 2 teaspoons seasoned salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 4 cups of Rice Chex
- 4 cups of Corn Chex
- 4 cups of Wheat Chex
- 2 cups of mixed nuts

DIRECTIONS

Step One: Preheat your oven to 250 degrees.

Step Two: Melt the butter in a 1 cup glass measuring cup. Add the Worcestershire sauce, seasoned salt, garlic powder and onion powder. Mix well to combine all of the ingredients together. Set aside.

Step Three: Measure out the rice, corn, and wheat Chex in a large oversized bowl. Mix.

Step Four: Add the mixed nuts to the cereal mixture and mix well.

Step Five: Pour the butter mixture over the cereal & nuts a little bit at a time and mix well so most of the cereal is covered with the butter and spices.

Step Six: Line a 9×13 baking sheet with parchment paper. Pour the cereal mixture onto the baking pan and spread it into a thin layer (see photo below).

Step Seven: Put it in the oven for 15 minutes, take it out and stir it well, then put it back in for another 15 minutes. Repeat for a total of 1 hour. (Bake 15 minutes, stir, bake 15 minutes, stir, bake 15 minutes, stir, bake 15 minutes.)

Step Eight: Store in an airtight container or large ziplock bag.

*Our favorite
Fall snack!*