



Cherry Apple Crumble Chex™ Party Mix

Servings: 18 (1/2 cup each) |
Time: 15min. prep / 50 min.
start to finish



Ingredients:

- 3 cups Maple Brown Sugar Chex™ Cereal
- 2 cups Cinnamon Chex™ Cereal
- 1 cup chopped walnuts
- 6 tablespoons butter
- 1/2 cup packed brown sugar
- 2 teaspoons vanilla
- 1/4 teaspoon salt
- 1 cup red apple chips
- 1 cup Nature Valley™ Crunchy Oats & Honey Granola
- 1 cup dried cherries

Preparation

- 1) Heat oven to 250°F. Spray large rimmed sheet pan with cooking spray. In large bowl, mix both cereals and walnuts until well blended.
- 2) In small microwavable bowl, microwave butter uncovered on High 60 to 90 seconds or until melted. Stir in brown sugar, vanilla and salt. Pour over cereal mixture; stir until evenly coated. Spread evenly in pan.
- 3) Bake 1 hour, stirring every 15 minutes. Let cool on pan 20 minutes.
- 4) In large serving bowl, mix cereal mixture, apple chips, granola and dried cherries. Store in covered container at room temperature.

Tips

- **Microwave Prep:** In large serving bowl, mix both cereals and walnuts. In large microwavable bowl, microwave butter uncovered on High 60 to 90 seconds or until melted; stir in brown sugar, vanilla and salt, then stir in cereal mixture until evenly coated. Microwave uncovered on High 4 to 5 minutes, thoroughly stirring every 2 minutes. Spread on parchment-lined rimmed sheet pan to cool 5 minutes. In same large serving bowl, mix cereal mixture, apple chips, granola and dried cherries. Store in covered container at room temperature.
- Make it your own! Use chopped pecans instead of walnuts, or experiment with other dried fruits.
- To play up the cherry apple crumble theme, serve this Chex™ party mix in a pretty pie dish.