



Gluten-Free Cranberry- Orange Chex Party Mix



Servings: 18 | Time: 20 minutes

Ingredients:

- 3 cups Honey Nut Chex cereal
- 3 cups Rice Chex or Corn Chex cereal
- 1 cup sliced almonds
- 1/4 cup butter
- 2 tablespoons sugar
- 1 teaspoon grated orange peel
- 1/2 teaspoon ground ginger
- 1 1/4 cups dried cranberries

Preparation

- 1) Line large rimmed cookie sheet with waxed paper. In large microwavable bowl, add cereals and almonds.
- 2) In small microwavable bowl, microwave butter uncovered on High 20 to 40 seconds or until melted. Stir in sugar; microwave 30 to 60 seconds or until sugar is dissolved. Stir in orange peel and ginger. Pour onto cereal and almond mixture, mixing thoroughly to coat.
- 3) Microwave uncovered on High 4 to 6 minutes, stirring after every minute, until well coated and glazed. Spread on cookie sheet; cool completely, about 15 minutes.
- 4) Carefully separate cereal pieces; stir in cranberries. Transfer to large serving bowl.

Tips

- **Cooking Gluten-Free?** Always read labels to make sure each recipe ingredient is gluten-free. Products and ingredient sources can change.
- Store in covered container at room temperature.
- Cut-up candied orange peel would make a great addition to this mix.