



Sugar & Spice Homemade Holiday Chex Party Mix



**Servings: 26 | Time: 30
minutes**

Ingredients:

- 4 cups Corn Chex™ cereal
- 2 cups miniature pretzel twists
- 1/2 cup Planters® cocktail peanuts (from 16-oz container)
- 4 tablespoons butter
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon ground red pepper (cayenne)
- 3 cups Rice Chex™ cereal
- 1 cup mini marshmallows (from 10-oz bag)
- 1 bag (12 oz) white vanilla baking chips
- 4 1/2 teaspoons holiday-colored nonpareils or sprinkles
- 1/2 cup holiday-colored M&M'S® chocolate candies

Preparation

- 1) Line large rimmed pan with paper towels.
- 2) In medium microwavable bowl, mix Corn Chex™ cereal, 1 cup of the pretzels and the peanuts; set aside. In small microwavable bowl, microwave butter uncovered on High 40 to 50 seconds or until melted. Stir in seasoned salt and red pepper. Pour over cereal mixture; stir until evenly coated. Microwave uncovered on High 2 to 4 minutes, stirring after every minute, until cereal is toasted. Spread in pan to cool.
- 3) Line another large rimmed pan with waxed paper. In large bowl, mix Rice Chex™ cereal, marshmallows and remaining 1 cup pretzels.
- 4) In medium microwavable bowl, microwave white vanilla baking chips uncovered on High 45 seconds; stir. If needed, microwave in additional 15-second increments, stirring vigorously after each, until melted and smooth. Pour onto Rice Chex™ cereal mixture; mix well. Spread in pan; immediately sprinkle with holiday nonpareils. Cool about 30 minutes or until set. Break into bite-size pieces.
- 5) In large serving bowl, mix both cereal mixtures and candies.

Tips

- Take care when microwaving white vanilla baking chips so you don't overheat them. Heat just until chips start to melt, and stir until smooth.
- By changing the color and type of sprinkles, you easily can serve this mix for different holidays or occasions.