Chex

The Quick Edit | Sweet & Salty Nutcracker Chex Mix



Servings: 26 | Time: 40 Minutes

Ingredients:

- 6 cups Corn Chex[™] Cereal or Rice Chex[™] Cereal
- 2 cups mini pretzel twists
- 1 cup white vanilla baking chips
- 4 tablespoons holiday nonpareils or sprinkles
- 2 cups salted mixed nuts
- 1 cup holiday-colored M&M'S® Milk Chocolate Candies

Preparation

- 1) Line 2 large rimmed baking pans with waxed paper. Spread cereal onto one of the baking pans; spread pretzels onto remaining baking pan.
- 2) In small microwavable bowl, microwave chips uncovered on High 45 to 60 seconds, stirring after 45 seconds, until chips are starting to melt. If necessary, continue heating in 15-second increments, stirring after each until chips are melted and smooth. Transfer melted chips to small resealable food-storage plastic bag, and cut small corner off one end of bag.
- 3) Drizzle on top of cereal and pretzels; top with sprinkles. Cool 20 to 30 minutes, or until drizzle is set. Carefully break apart cereal and pretzels; transfer to large serving bowl. Stir in nuts and candies.

Tips

- Swap in honey-roasted peanuts for the salted mixed nuts for more sweetness and crunch.
- 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.