extra bold chex mix



*I’m going to warn you now….this stuff is seriously out-of-this-world addictive!*

**INGREDIENTS**:

8 cups total of your choice: Corn, Wheat and Rice Chex Cereal

1-1/2 cups small pretzel twists\*

1-1/2 cups bagel chips\*

1-1/2 cups miniature bread stick twists or cheese nips\*

1 cup peanuts

½ cup butter (no substitutes)

1/3 cup Worcestershire sauce

1-1/2 tablespoon seasoned salt

1 teaspoon garlic powder

1 teaspoon onion powder

 \*You can substitute an 8.6 oz. bag of GARDETTO’S Original Recipe Snack Mix – which is sometimes easier to find than miniature pretzel twists, bagel chips and mini bread stick twists. For something different, you can also substitute Pepperidge Farms Cheddar Cheese Goldfish for a portion of the bagel chips or bread stick twists – they are pretty good in this mix as well!

**HOW I MAKE THESE**:

1. Preheat oven to 300 degrees. Spray roasting pan with non-stick cooking spray.
2. Combine cereal, pretzels, bagel chips, mini-bread stick twists and nuts in prepared pan.
3. In a small microwave safe bowl, melt butter. Stir in remaining ingredients and blend well. Drizzle half over the top of the Chex mix; give it a gentle stir with a silicone spatula. Slowly drizzle remaining butter mixture over top and stir again gently.
4. Bake for 60 minutes, stirring every 15 minutes gently with your silicone spatula.
5. Remove from oven, and spread mixture on a large piece of parchment paper until cool.
6. Store in an air-tight container for up to 1 week. (But it will never last that long!)

**YIELD**: Makes approximately 12 cups.

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