

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Pumpkin Spice Chex Mix

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 1 cup packed brown sugar
- 3 tablespoons pumpkin spice
- 2 tablespoons vanilla extract
- 1 (12 oz.) box cinnamon chex cereal
- 1 (12 oz.) box honey nut chex cereal
- 4 cups pretzels
- 1 (21 oz.) bag autumn/harvest candy mix (or plain candy corn)



DIRECTIONS

- ♥ In a medium bowl, whisk together butter, brown sugar, pumpkin pie spice and vanilla extract.
- ♥ In an extra-large bowl, toss together both chex cereal flavors and pretzels. Pour butter mixture over the cereal mixture and toss to distribute.
- ♥ Microwave Option: Microwave uncovered for 6 minutes, stirring every 2 minutes. Spread on wax paper to cool. Add harvest candy mix and toss to combine. Store in airtight container.
- ♥ Oven Option: Preheat oven to 275°F. Line two large baking sheets with parchment paper. Divide mixture on the two baking sheets and spread in even layers. Bake for 45 minutes, stirring every 15 minutes. Spread on wax paper to cool. Add harvest candy mix and toss to combine. Store in airtight container.

Recipe courtesy of <https://thenovicechefblog.com/2015/10/pumpkin-spice-chex-mix/>

Compliments of Eat Your Heart Out Edibles

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