

Honey Chex Mix



- 1 cup Food Club light corn syrup
- 1 1/2 cup Food Club light brown sugar
- 3/4 cup Food Club salted butter
- 1/2 cup Food Club honey
- 1 pinch Food Club baking soda
- 12 cups assorted cereals – Golden Grahams, Cheerios, Chex, Kix, or Crispix

- 4 cups mini pretzel twists
- 2 cups assorted nuts – pecans, peanuts, almonds, cashews

Austin EastCiders honey syrup:

- 1 (12 oz) can Austin EastCiders honey cider
- 1/2 cup Food Club light brown sugar

To make syrup: In a large saucepan over medium-high heat, bring the cider just to a boil, stirring frequently. Reduce the heat to medium, keeping the cider at a low simmer for 30-40 minutes until it has reduced to about ½ cup, stirring every couple of minutes so that it does not burn. Remove the saucepan from the heat and add the sugar. Stir until the sugar has completely dissolved. Use immediately or cool completely and store in an airtight container in the refrigerator.

To make the Chex mix: Preheat the oven to 250°F. Lightly grease a large, rimmed cookie sheet or large roasting pan. In a very large bowl, mix assorted cereals, nuts, and pretzels. In a medium saucepan over medium heat, bring corn syrup, butter, brown sugar, and honey just to a boil, stirring to dissolve sugar. Remove from heat and add baking soda and cider syrup, mixing well. Carefully pour over cereal mixture and toss to coat. Spread mixture in greased pans. Bake in preheated oven for 1 hour, stirring every 15 minutes. Remove from oven, spread on waxed paper, and cool completely. Store in airtight containers. Makes 18 cups.