

FROM THE KITCHEN OF *Kelsey Hargens*♥

DISH Caramel Chex Mix

PREP 15 mins. COOKING TIME 15 mins. PREHEAT OVEN TO 200°

INGREDIENTS:

½ cup butter
½ cup dark Karo
syrup
1 cup brown sugar
1 tsp vanilla
1 tsp baking soda
9 cups Rice Chex

INSTRUCTIONS:

1. In a saucepan add the butter, dark Karo syrup and brown sugar. Bring to a rapid bowl. Make sure to stir continuously, so it does not burn.
2. After mixture is boiling, add in vanilla and baking soda. Mixture will turn a lighter color and foam up, remove from heat.

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INSTRUCTIONS *(continued)...*

3. In a large mixing bowl, Pour sauce over Rice Chex and stir until Rice Chex are evenly coated.
4. Pour into a 9X13" pan and bake for 15 minutes at 200 degrees. Stirring every 5 minutes.
5. Once time is up, take out of the oven and transfer mixture to wax paper and let mixture cool.
6. After mixture has cooled, transfer and store in a Ziploc baggie.