

Chex Mix

Make the ultimate homemade Chex Mix snack! This classic party mix recipe with cereals, nuts, and pretzels is crispy, flavorful, and perfect for any occasion.

10	45	55	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chex Mix

Ingredients

- 8 tbsp unsalted butter
- 2 tbsp Worcestershire sauce
- 2 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 cup peanut

Instructions

- 1 Prepare the oven and pans**
Preheat oven to 250°F (120°C). Line 2 large rimmed baking sheets with parchment paper.
- 2 Make the seasoning butter**
Melt 8 tablespoons butter in a microwave-safe bowl in 10-second intervals, stirring between each interval, until completely melted (about 50-60 seconds total).
- 3 Whisk 2 tablespoons Worcestershire sauce, 2 teaspoons seasoned salt, 1 teaspoon garlic powder, and 1 teaspoon onion powder into the melted butter until well combined.**
- 4 Prepare the cereal mix**
Crush 1 cup bagel chips into bite-sized pieces with your hands in a large bowl. Add the cereals, pretzels, and nuts to create the base mix.
- 5 Pour the seasoned butter mixture over the cereal mix and toss with a large spoon until every piece is evenly coated, about 2-3 minutes of mixing.**
- 6 Bake the Chex Mix**
Divide the mixture evenly between the prepared baking sheets, spreading into a single layer. Bake for 45 minutes, stirring every 15 minutes, until golden brown and crispy.
- 7 Remove from oven and spread on paper towels to cool completely for 10 minutes before serving. Store in an airtight container for up to 1 week.**

Tips

Toast at low temperature (250°F) for the crispiest results - higher temperatures can burn the nuts and cereal before the mix is properly dried out.

Stir every 15 minutes during baking to ensure even browning and prevent any pieces from burning on the bottom of the pan.

Add the seasoned butter mixture in two stages, tossing well after each addition to ensure every piece is evenly coated.

Use a gentle hand when mixing to avoid breaking the cereal pieces - a wooden spoon or rubber spatula works best.

Don't skimp on the seasoning - the mix can handle bold flavors and will taste bland if under-seasoned.

Let the mix cool completely on the baking sheets before transferring to storage containers to maintain maximum crispiness.

For even more flavor, let the finished mix sit for 24 hours before serving to allow the seasonings to fully develop.

Store in airtight containers at room temperature for up to 6 weeks, or freeze in portions for longer storage.