

Chex Mix Gevrek

Homemade Chex Mix snack with cereals, pretzels, and peanuts. Crispy, flavorful party mix perfect for entertaining. Easy recipe with storage tips.

10	45	55	8	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Chex Mix Gevrek

Malzemeler

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

Yapılış

- Prepare for baking**

Preheat oven to 250°F (120°C). Line two large baking sheets with parchment paper.
- Make seasoned butter**

Melt 8 tablespoons butter in a microwave-safe bowl in 30-second intervals, stirring between each, until completely melted (about 1-2 minutes total).
- Whisk sauce**

Whisk 2 tablespoons Worcestershire sauce, 2 teaspoons seasoned salt, 1 teaspoon garlic powder, and 1 teaspoon onion powder into the melted butter until smooth and well combined.
- Prepare cereal mixture**

Combine 1 cup mixed nuts, cereals, and crackers in a large roasting pan or mixing bowl. Toss gently to distribute evenly.
- Pour and coat**

Pour the seasoned butter mixture over the cereal mixture and stir thoroughly with a large spoon until every piece is evenly coated and glistening.
- Bake the mix**

Spread the coated mixture evenly across the prepared baking sheets in a single layer.
- Bake**

Bake for 45 minutes, stirring every 15 minutes to ensure even browning, until the mixture is golden brown and crispy throughout.
- Cool and serve**

Remove from oven and spread on paper towels to cool completely, about 15 minutes. Store in airtight containers at room temperature for up to 2 weeks.

?puçlar?

Melt the butter slowly and mix seasonings thoroughly to ensure even flavor distribution throughout the mix.

Divide the cereal mixture into two portions and coat with seasoned butter in stages to guarantee every piece is well-coated.

Stir the mix every 15 minutes during baking to prevent burning and ensure even browning on all sides.

Use a wooden or rubber spatula when mixing to avoid crushing the delicate cereal pieces.

Don't skip the cooling time - letting the mix cool completely on the baking sheets allows it to reach maximum crispness.

Store in airtight containers immediately after cooling to maintain freshness and crunch for weeks.

Customize the spice level by adjusting garlic and onion powder, or add a pinch of cayenne for heat.

Make gift portions by packaging the cooled mix in decorative jars or cellophane bags tied with ribbon.