

Cinnamon Sugar Chex Mix



Dry Ingredients included with kit to make half recipe

- 4 c Rice Chex cereal
- 1/4 c Brown Sugar
- 2 TBS White Sugar
- 1 tsp Cinnamon
- Parchment Paper

NOT included
1/4 c Butter

Cinnamon Sugar Chex Mix Recipe

This cinnamon sugar chex mix is SO GOOD. It's super easy to make, and the buttery crunch is insanely addictive!

Prep Time	Cook Time	Total Time
5 mins	45 mins	50 mins



★★★★★
4.86 from 7 votes

Servings: 4 cups

Ingredients

- 4 cups Rice Chex Cereal
- 0.25 cup butter
- 0.25 cup Brown sugar
- 0.13 cup granulated white sugar
- 1 tsp ground cinnamon

Instructions

1. Preheat the oven to 275F. Line a large baking sheet with parchment paper. Mix together the white sugar and the cinnamon in a small bowl. Set aside.
2. In a glass measuring cup, melt the butter in the microwave. Add the brown sugar, mix well, and return the microwave for another 20 to 30 seconds (watch to make sure it doesn't bubble over). Whisk until the sugar is dissolved.
3. Pour the Chex cereal into a large bowl, then drizzle the sauce over top. Use a spatula to gently mix until the Chex is evenly coated.
4. Spread the Chex mix onto the parchment lined baking sheet. Sprinkle the cinnamon sugar mix evenly over the Chex.
5. Bake at 275F for about 45 minutes, stirring every 15 minutes (lift and turn with a metal spatula).
6. Enjoy!

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We'd love to see how your project turns out!

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