



sweet & spicy snack mix

Satisfy your next snack attack with this delicious baked Sweet and Spicy Snack Mix, a crunchy combo of pecans, almonds, pretzels, cereal and dried cranberries.

SERVES: 6



julie albert & lisa gnat

ingredients

- 3 tbsp brown sugar
- 2 tsp chopped fresh thyme, divided
- 3/4 tsp kosher salt
- 1/2 tsp ground cinnamon
- 1/8 tsp cayenne pepper
- 1/2 cup pecan halves or 1 (75g) package of pecan halves
- 1/2 cup slivered almonds
- 1 1/2 tbsp melted butter
- 3 cups tiny unsalted pretzels
- 1 cup crispy rice cereal squares (such as Rice Chex)
- 1/2 cup dried cranberries
- 2 tbsp maple syrup

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directions

1. Preheat oven to 350°F. Combine brown sugar, 1 tsp of thyme, salt, cinnamon and cayenne pepper in a small bowl.
2. Combine pecans and almond slivers on a parchment lined pan. Bake at 350°F for 9 minutes or until the nuts begin to brown. Combine the pecan mixture and butter in a medium bowl, stirring until butter melts. Gently stir in pretzels, cereal, cranberries and maple syrup. Sprinkle the sugar mixture evenly over pretzel mixture and toss gently to coat.
3. Spread pretzel mixture in a single layer on pan. Bake at 350°F for 10 minutes, stirring once. Sprinkle with the remaining tsp of thyme. Cool completely.

“Where’s my snack pack?”

— BILLY MADISON

