



Oatmeal Squares Snack Mix

 image not found or type unknown **SERVINGS**

20

 image not found or type unknown **COOKING TIME**

60 min

Looking for an easy snack the whole family will love? Try this recipe for Oatmeal Squares Snack mix. It's made with common baking ingredients plus cereal and peanuts. Together these ingredients create a chewy yet crunchy snack mix that is yummy year-round.

Ingredients

- 1 16 oz box [Quaker® Oatmeal Squares - Honey Nut](#)
- 1 ½ cups roasted Spanish peanuts
- 8 tbsp butter or margarine
- 1 cup firmly packed brown sugar
- 2 tbsp dark corn syrup
- 2 tbsp molasses
- 1 tsp salt (optional)
- 1 tsp vanilla
- 1 tsp baking soda

Cooking Instructions

1. Heat oven to 250°F. Line 2 cookie sheets with wax paper.
2. In 13 x 9-inch baking pan, combine oatmeal cereal squares and peanuts.
3. In small saucepan, melt butter over medium heat. Stir in brown sugar, corn syrup, molasses and salt. Bring to a boil. Stir well.
4. Boil 2 minutes without stirring. Remove from heat.
5. Add vanilla and baking soda; mix well.
6. Immediately pour over cereal mixture; stir with wooden spoon to evenly coat all pieces with syrup mixture.
7. Bake 1 hour, stirring every 20 minutes. Transfer to prepared cookie sheets, spreading mixture into even layer.
8. Cool completely. Break into bite-size pieces. Store tightly covered at room temperature.