

Praline Pecan Crunch Snack Mix





18 60 min

Crispy, crunchy, and a crowd pleaser, Praline Pecan Crunch Snack Mix is a simple yet yummy recipe to make. This snack mix is perfect for parties especially during the fall or when celebrating holidays. Place bowls of this snack mix around your gathering for guests to enjoy; we promise they won't be able to keep their hands off of it.

Ingredients

- 8 cups Quaker® Oatmeal Squares Brown Sugar
- 1 cup coarsely chopped pecans
- 1/3 cup light corn syrup
- 1/3 cup firmly packed brown sugar
- 3 tbsp margarine (70% vegetable oil spread in sticks)
- 1 tsp vanilla
- 1/2 tsp baking soda

Cooking Instructions

- 1. Heat oven to 250°F.
- 2. Spray 13 x 9-inch baking pan with non-stick cooking spray.
- 3. Combine cereal and pecans in pan; set aside.
- 4. In 4-cup microwaveable bowl, combine corn syrup sugar and vegetable oil spread.
- 5. Microwave on HIGH 1 minute 30 seconds.
- 6. Stir.
- 7. Microwave 30 seconds to 1 minute 30 seconds or until boiling.
- 8. Stir vanilla and baking soda into mixture.
- 9. Pour over cereal mixture; stir to coat evenly.
- 10. Bake 1 hour, stirring every 20 minutes.
- 11. Spread on baking sheet and cool completely; break into pieces.
- 12. Store tightly covered.