

# Maple Nut Crunch

## Ingredients

- 1/3 cup (5 ? tbsp) margarine or butter
- 1/4 cup Original Syrup
- 1/4 cup firmly packed brown sugar
- 1 tsp vanilla
- 8 cups Quaker® Oat Life or Quaker® Oat Cinnamon Life Cereal
- 1 ½ cups coarsely chopped pecans or walnuts

## How to make it

1. Heat oven to 250°F.
2. Heat margarine and syrup in a 13 x 9-inch baking pan about 7 minutes or until margarine is melted.
3. Add brown sugar and stir until dissolved. Stir in vanilla. Add cereal and nuts, stir until evenly coated.
4. Bake 1 hour, stirring every 20 minutes.
5. Spread on baking sheet to cool, break into pieces.
6. Store in tightly covered container up to 5 days.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5	1 hr 10 min	1 hr 15 min	8-10

## Made with



Original Syrup