

Praline Pecan Crunch Snack Mix

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

How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	18

Made with



Quaker® Oatmeal Squares - Brown Sugar