

Honey-Glazed Cereal Snack Mix: The Easiest Sweet Treat

Every now and then, you need a snack that's both sweet and satisfyingly crunchy. This



OVEN
250°F

TIME
1 min

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INGREDIENTS

- 5 cups Honeycomb cereal
- 2/3 cup brown sugar
- 1/2 cup (1 stick) butter
- 1/3 cup corn syrup
- 1 teaspoon vanilla extract
- 1/4 teaspoon baking soda
- 1/2 cup granulated sugar
- 1 1/2 teaspoons cinnamon

Swaps and Notes:

Cereal: While this recipe is designed for Honeycomb cereal, you can use other crunchy, sturdy cereals like Chex or Golden Grahams.

Corn Syrup: The corn syrup is important for preventing the sugar from crystallizing, which gives the glaze a smooth, glossy finish.

Vanilla & Cinnamon: These two ingredients add a warm, comforting flavor to the glaze. Use a good quality vanilla for the best results.

Add-ins: Feel free to get creative! You could add some roasted nuts, chocolate chips, or even some mini pretzels after the mix has cooled.

How to Make Honey-Glazed Cereal Snack Mix:

Prep the Pan: Preheat your oven to 250°F (120°C). Pour the 5 cups of Honeycomb cereal into a large bowl.

Make the Glaze: In a small saucepan, combine the brown sugar, butter, and corn syrup. Heat over medium heat, stirring constantly, until the butter

is melted and the sugar is dissolved. Bring the mixture to a boil and let it bubble for 1 minute without stirring. Remove from heat and stir in the vanilla extract and baking soda.

Combine and Bake: Pour the hot glaze over the cereal in the bowl. Gently fold everything together with a spatula until all the cereal is evenly coated. Spread the coated cereal onto a large, rimmed baking sheet in a single layer.

Bake: Bake for 45 minutes, stirring the mixture every 15 minutes to ensure it bakes evenly and prevents any burning.

Add Final Seasoning: While the mixture is baking, combine the granulated sugar and cinnamon in a small bowl. Once the cereal is out of the oven, immediately sprinkle the cinnamon-sugar mixture over the hot snack mix and toss to combine.

Cool: Spread the mixture out on a new sheet of parchment paper to cool completely. The mix will become wonderfully crunchy as it cools.

Tips for Success:

Use a Large Bowl: Make sure you use a very large bowl to mix the cereal and glaze. This gives you plenty of room to toss without making a mess.

Stir While Baking: Stirring every 15 minutes is crucial. This prevents the cereal from sticking together and ensures every piece gets a nice, even bake.

Cool Completely: Don't skip the cooling step. The mixture needs to cool completely to get that signature crunchy texture.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Edible Cookie Dough is a perfect guilt-free snack.

If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.

For a healthy and delicious snack, these No-Bake Monster Cookie Energy Balls are a perfect grab-and-go option.

Final Thoughts:

DIRECTIONS

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9. **Cool** : Completely: Don't skip the cooling step. The mixture needs to cool completely to get that signature crunchy texture.
10. **Serving Suggestions and Pairings**: This snack mix is a perfect stand-alone treat. It's great for a movie night, a party, or to pack in lunches. For a full spread of fun, no-bake treats, you could serve it with some S'mores Bark or these Campfire Cones.
11. **Storage and Leftover Tips**: Store the snack mix in an airtight container at room temperature for up to one week. It will lose its crispness if left out in the open.
12. **More Recipes You Will Love**: If you're a fan of easy, no-bake, and delicious treats, you'll want to check out some of these other favorites:
13. **My Edible** : Cookie Dough is a perfect guilt-free snack.
14. If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.
15. For a healthy and delicious snack, these : No-Bake Monster Cookie Energy Balls are a perfect grab-and-go option.
16. **Final Thoughts**: This Honey-Glazed Cereal Snack Mix is a simple, delicious, and incredibly addictive recipe that is perfect for any occasion. It's a testament to the fact that you don't need a lot of ingredients or time to create something truly special. I hope this recipe becomes a new favorite in your home.
17. If you make this snack mix, I'd love to hear about it! What's your favorite kind of snack to make for a party? Let me know in the comments below.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-glazed-cereal-snack-mix-the-easiest-sweet-treat/>