BANGIN SPICES

RECIPE #005

BOLD. FUN. BIG FLAVOR.

SWEET, SAVORY, CRUNCHY ADDICTIVE!

CHICKEN N WAFFLE CRACK SNACK MIX



20 MINUTES

EASY TO MAKE

SERVES 10

TAKE ONE! | *Add some BANGIN' to your table.*

BANGIN SPICES

RECIPE #005

CHICKEN N WAFFLE

CRACK SNACK MIX

INGREDIENTS

- 3 cups mini waffle cereal (like Eggo® Minis)
- 2 cups honey roasted peanuts
- 2 cups cheddar cheese crackers (like Cheez-It®)
- 2 cups butter toffee peanuts
- 1 cup pretzel sticks, broken into bite-size pieces
- 1 cup candy corn
- 1/2 cup unsalted butter, melted
- 2 tbsp brown sugar, packed
- 1 tbsp maple syrup
- 2 tsp vanilla extract
- 3 tbsp **Chicken N Waffles Seasoning**

★ MADE WITH CHICKEN N WAFFLES SEASONING



TIP: Store in an airtight container for up to 1 week (if it lasts that long!).

INSTRUCTIONS

1. Preheat oven to 250°F. Line a large baking sheet with parchment paper.
2. In a very large bowl, combine waffle cereal, honey roasted peanuts, cheese crackers, butter toffee peanuts, pretzel sticks, and candy corn.
3. In a small saucepan, melt butter over low heat. Stir in brown sugar, maple syrup, and vanilla extract. Remove from heat.
4. Add **Chicken N Waffles Seasoning** to the butter mixture and whisk until well combined.
5. Pour the seasoned butter mixture over the snack mix. Gently toss until everything is evenly coated.
6. Spread the mixture evenly onto the prepared baking sheet.
7. Bake for 45 minutes, stirring every 15 minutes, until the mix is golden and fragrant.
8. Remove from oven and let cool completely. The mix will crisp up as it cools.
9. Store in an airtight container and enjoy!