



Sweet and Spicy Snack Mix

Inspired by [My Morning Chocolate's](#) Adaptation of [Cooking Light's recipe](#).

BAH Note: I can't eat popcorn or nuts so when Jen of MMC suggested substituting cereal, I knew I had to try this. It's sweet and salty and spicy...my perfect trifecta of flavors. I initially thought this would make a great holiday hostess type gift packaged up in a nice big mason jar. But learn from my experience. Putting Sweet and Spicy Snack Mix in an airtight container is a sure recipe for soggy SSSM. It needs to breathe. Also, don't be tempted to use the "butter" pretzels because they may be less expensive than plain old salted pretzels. They will impart a fake, movie theater butter flavor to your mix. And that's just wrong. Please remember that the spices can be used, or not, in any combination.

- 2 cups pretzel squares (see note above)
- 2 cups *each* wheat, rice, and corn cereal squares (Chex or generic)
- 1/3 cup brown sugar
- 1/3 cup maple syrup
- 1 tablespoon butter
- 1/2 teaspoon kosher salt
- 1/4 teaspoon chili spice mix (preferably [Penzey's Chili 9000](#))
- 1/8 teaspoon ancho chili powder
- 1/8 teaspoon chipotle chili powder
- wee small dash of cayenne pepper

Line a half sheet pan with parchment or aluminum foil and set aside. Combine the pretzels and cereal in a large bowl. Use your hands to mix it well.

In a medium saucepan, combine the brown sugar, maple syrup, butter, salt, and spices. Cook over a low flame until the butter and brown sugar is melted. Taste for seasoning and add more sugar, spice, or salt as desired.

Once the flavor of the sauce is to your liking, increase the heat and bring to a boil. Cook for 1 minute, stirring constantly while the mixture bubbles furiously. Carefully remove the pan from the heat and cool for 1 minute before adding the liquid to the cereal in several additions, stirring between each with a wood spoon or plastic spatula. Remember, boiling sugar is molten hot.

Once the syrup has been mixed in to the cereal, spread the mixture into your prepared sheet pan and allow to cool for 5 minutes before digging in to the sweet spicy mix.