

Oatmeal Squares Snack Mix

Ingredients

- 1 (16 oz) box Quaker® Oatmeal Squares - Honey Nut
- 1 ½ cups roasted Spanish peanuts
- 8 tbsp butter or margarine
- 1 cup firmly packed brown sugar
- 2 tbsp dark corn syrup
- 2 tbsp molasses
- 1 tsp salt (optional)
- 1 tsp vanilla
- 1 tsp baking soda



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	20

How to make it

1. Heat oven to 250°F. Line 2 cookie sheets with wax paper.
2. In 13 x 9-inch baking pan, combine oatmeal cereal squares and peanuts.
3. In small saucepan, melt butter over medium heat. Stir in brown sugar, corn syrup, molasses and salt. Bring to a boil. Stir well.
4. Boil 2 minutes without stirring. Remove from heat.
5. Add vanilla and baking soda; mix well.
6. Immediately pour over cereal mixture; stir with wooden spoon to evenly coat all pieces with syrup mixture.
7. Bake 1 hour, stirring every 20 minutes. Transfer to prepared cookie sheets, spreading mixture into even layer.
8. Cool completely. Break into bite-size pieces. Store tightly covered at room temperature.

Made with



Quaker® Oatmeal Squares - Honey Nut