

CRACK SNACK aka PRALINE CRUNCH

WARNING: This snack HIGHLY addictive! Stores well in air tight container – good for party or as a gift.

YIELD: 12 cups PREP: 10 min. COOK: 1 hr TOTAL TIME: 1 hr 10 min.

Ingredients

8 cups Crispix cereal
2 cups pecan halves (I used salted)
½ cup butter
½ cup brown sugar, packed
½ cup corn syrup
½ tsp baking soda
1 tsp vanilla extract

Instructions

1. Preheat oven to 250F
2. In large bowl, combine cereal and pecans
3. In large saucepan over medium high heat, combine brown sugar, corn syrup, and butter. Bring to boil, stirring occasionally. Remove from heat and stir in vanilla and baking soda (there is a reaction); mix well then pour over cereal mixture, tossing to coat evenly.
4. Pour cereal mixture into a 9 x 13" baking pan. Bake for 1 hour, stirring every 20 minutes
5. POUR ONTO WAX OR PARCHMENT PAPER TO COOL. Break into pieces when cool.

Tips

Can substitute any Chex cereal for Crispix; I prefer the Crispix

USE LARGE SAUCEPAN: The melted brown sugar, corn syrup and butter will bubble up (largely) when vanilla and baking soda is added

Nutrition info for 1 serving = 1 cup

Calories: 339
Total fat: 20.22g
Cholesterol: 20 mg
Sodium: 122 mg
Carbohydrates: 39.51 g
Fiber: 4.2g
Protein: 4.82g
Sugar: 15.82g