



Noreen's Kitchen

Festive Cranberry Orange

Snack Mix

Ingredients

6 cups crisp corn square cereal
6 cups crisp rice square cereal
1 ½ cups slivered almonds
½ cup butter, melted
¼ cup granulated sugar

1 teaspoon salt
¼ cup orange juice concentrate
¼ cup candied ginger
2 cups dried cranberries
1 cup golden raisins

Step by Step Instructions

Preheat oven to 275 degrees.

In a large bowl, combine cereals, cranberries, raisins, candied ginger and almonds and mix well. Set aside.

In a microwave safe bowl, combine melted butter, sugar, salt and orange juice concentrate. Whisk to incorporate. Microwave on high for 30 seconds and stir well. Be sure the granulated sugar is dissolved.

Pour the liquid mixture over the bowl. Stir well, being sure to coat all the cereal with the liquid mixture. This is best done by hand.

Pour the mixture into a large, deep roasting pan.

Bake for 45 minutes to, up to an hour and a half, depending on your oven.

Remove from oven and stir well every 15 minutes until the liquid has absorbed and dried out. You will want to monitor this closely because of the high sugar content could cause burning. With a little close attention this will be delicious. The mixture is done with the cereal is coated and dry. If you notice the raisins begin to swell like they will pop, it's time to take this out of the oven.

Spread out on two rimmed baking sheets that have been lined with either foil or parchment paper and allow to cool in one single layer. This will help the mixture to attain the desired crispness. If you allow this to cool in the deep roaster it will become soggy and clump together.

When the mixture is cool, transfer to a large, airtight container or pack into gift jars or bags and seal well to ensure crisp deliciousness.

This can be made up to two weeks prior to giving or serving. Store in a cool dry place.