Dinner Tonight!
Caramel Apple Snack Mix

7 cups popped popcorn
4 cups multi-grain cereal
4 cups apple flavored cereal
2 cups salted peanuts
1 cup packed brown sugar
1/2 cup butter, cubed
1/2 cup light corn syrup
2 teaspoons vanilla extract
1/2 teaspoon baking soda

In a large greased roasting pan, combine the popcorn, cereals and peanuts; set aside. In a large saucepan, combine the brown sugar, butter and corn syrup; bring to a rolling boil over medium-low heat, stirring constantly. Cook, without stirring, until mixture turns a medium amber color, about 8 minutes.

Remove from heat; quickly stir in vanilla and baking soda until mixture is light and foamy. Immediately pour over cereal mixture; stir until evenly coated.

Bake at 250 degrees for 45 minutes, stirring every 15 minutes. Spread mixture onto waxed paper-lined baking sheets. Cool completely. Store in airtight containers.

Yield: 5 quarts
Serving Size: 3/4 cup

Nutrition facts per serving:
Calories: 198
Total Fat: 10 g
Cholesterol: 9 mg
Sodium: 192 mg
Total Carbohydrate: 25 g
Protein: 4 g

Source: Taste of Home