



Ghoulishly Good Halloween Snack Mix

Jacob · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

40

Description

A sweet and salty snack mix that is perfect for Halloween

Ingredients

— - 6 cups cone-shaped corn snacks (such as Bugles®) - 4 cups cheese-flavored crackers (such as Cheez-It®) - 4 cups popped popcorn - 2 cups pretzel sticks - 1 ¼ cups brown sugar - ¾ cup corn syrup - ¾ cup butter - 2 ¼ teaspoons coarse salt - 1 ½ teaspoons vanilla extract - 1 ½ teaspoons baking soda - ½ ounce vanilla-flavored candy coating - 1 (.88 ounce) package candy eyeballs - 1 (11 ounce) package candy corn - 1 (12 ounce) package candy-coated peanut butter pieces (such as Reese's Pieces®)

Instructions

1. Preheat the oven to 255 degrees F (124 degrees C). Combine corn snacks
2. cheese crackers
3. popcorn
4. and pretzel sticks in a large roasting pan. Bring brown sugar
5. corn syrup
6. butter
7. and salt to a boil in a medium saucepan over medium heat
8. stirring occasionally. Cook
9. stirring frequently
10. for 5 minutes. Remove from heat; stir in vanilla extract and baking soda. Pour the syrup over the snack mixture in the roasting pan; stir to coat. Bake in the preheated oven for 1 hour
11. stirring to coat every 15 minutes. Line a countertop with waxed paper. Spread snack mix into a single layer on top. Place candy coating in a microwave-safe bowl and heat for 1 minute. Stir until smooth and place a dot of the melted candy on the back of a candy eyeball; attach to a corn snack. Repeat with remaining eyeballs. Transfer snack mix to a large bowl. Stir in candy corn and peanut butter candy pieces. Cook's
Note: Nacho cheese-flavored Bugles(R) also work.