



CARAMEL CHRISTMAS MIX

- 2 lb bag brown sugar
- 1 lb pound butter (not margarine)
- 1 C light corn syrup
- 2 T pure vanilla extract
- 1 box rice Chex
- 1 box corn Chex
- 1 box Crispex
- 2 cups pecans

Bring first three ingredients to a boil. Once boiling, stir constantly for five minutes. Remove from heat and stir in vanilla. Pour over cereal and pecans, stirring to coat. Put in pans and bake at 200° for one hour. Remove from oven and pour out onto wax paper or foil to cool. Break apart large chunks.

Santa appears courtesy of the
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