

Best Bold Chex Mix (Oven Baked)

Prep: 10 minutes • Cook: 1 hour 20 minutes

Oven-baked and generously seasoned, this buttery, crispy, and slightly spicy Chex mix delivers deep, toasty flavors in every bite. A crowd-pleasing upgrade on the original, perfect for holidays, game day, and parties.

Ingredients

- 3/4 cup butter (unsalted)
- 2 tablespoons garlic powder
- 2 tablespoons Worcestershire sauce (check label for vegetarian/vegan if needed)
- 2 tablespoons nutritional yeast (optional)
- 2 1/2 teaspoons celery salt
- 2 teaspoons onion powder
- 2 teaspoons hot sauce (e.g., Frank's Red Hot or similar)
- 1/2 to 3/4 teaspoon cayenne
- 1/2 teaspoon smoked paprika
- 3 cups pretzel sticks (or other small pretzels)
- 3 cups Chex Wheat cereal (or Shreddies Original or similar)
- 3 cups cheese crackers
- 3 cups Cheerios Original cereal (or similar)
- 2 cups peanuts (roasted, unsalted)

Instructions

1. Place 3/4 cup butter in a large roasting pan (about 12 x 16 x 3 inches). Put the pan in the oven and preheat to 250°F (120°C), allowing the butter to melt as the oven warms.
2. When the butter is fully melted, add garlic powder, Worcestershire sauce, nutritional yeast (if using), celery salt, onion powder, hot sauce, cayenne, and smoked paprika. Stir until a thick, even paste forms.
3. Add pretzel sticks, Chex Wheat cereal, cheese crackers, Cheerios Original cereal, and roasted unsalted peanuts to the pan. Toss very thoroughly to evenly coat everything in the spice-butter mixture.
4. Bake for about 1 hour 20 minutes, stirring every 20 minutes, until the mixture feels dry and toasty.
5. Remove from the oven and let cool completely in the pan, stirring occasionally for even cooling. Once fully cool, transfer to airtight containers or resealable bags and store at room temperature.

Tags: Snack, Oven Baked, Vegetarian, Holiday, Game Day, Make Ahead

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