



Makes: 6 servings
Prep Time: 15 minutes Cook Time: 10 minutes
Total Time: 25 minutes

Salty Churro Toffee Snack Mix

Ingredients

- 5 cups Oyster Crackers
- 1 cup butter
- 1 cup light brown sugar
- 1 & 1/2 tsp cinnamon
- 1 tsp vanilla extract
- 2 tbsp granulated sugar
- 1 tsp cinnamon
- 1 tsp kosher salt

Instructions

Preheat the oven to 350°F. Line a baking sheet with foil. Set aside.

Pour the oyster crackers in a large bowl and set aside.

In a medium saucepan combine the butter and brown sugar. Stirring consistently bring the mixture to a boil and boil for 2 minutes. Remove the mixture from the heat and stir in 1 & 1/2 teaspoons of cinnamon and vanilla. Pour this immediately on top of the crackers. Use a rubber spatula, stir and coat the crackers evenly with the mixture. Spread the crackers evenly onto the prepared baking sheet. Bake for 10 – 15 minutes until bubbly all over.

While the crackers are in the oven combine the granulated sugar, cinnamon and salt. Set this aside. When the crackers are done remove the pan from the oven and sprinkle immediately with the salty cinnamon sugar mixture evenly. Let the crackers cool and then break into pieces. Serve immediately or store airtight for up to a week.