



Chocolate Caramel Holiday Mix

- 6 tbsps. Chocolate-hazelnut spread such as Nutella
 - 3 ½ cups Kix brand cereal
 - 1 cup granulated sugar
 - ¼ cup water
 - ¼ tsp. Fresh lemon juice
1. Place the cereal in a large bowl. Set aside.
 2. Fill a large bowl with ice water.
 3. Combine the granulated sugar, water and lemon juice in a heavy small saucepan, and cook over high heat until mixture turns a light caramel color—about 10 minutes.
 4. Dip the bottom of the pan into the ice water to stop the cooking, then pour 6 to 8 tablespoons of the caramel onto the cereal. Toss until well coated, adding more caramel if necessary.
 5. Add the chocolate-hazelnut spread.
 6. Working quickly, form the cereal into small clusters.
 7. Drizzle with the remaining caramel and let cool completely. Store in a single layer in an airtight container.

