



# Hot Honey Spiced Chex Mix

## The First Bite That Hooked Me

The crunch of pretzels, the sweet heat of honey—my first taste of this mix was at a winter potluck. A friend brought it, and the bowl emptied fast. **Ever wondered how you could turn snack mix into something unforgettable?** The mix of textures and flavors makes it magic. Sweet, salty, and spicy all at once—it's addictive. Try it once, and you'll crave it forever.

## My Kitchen Disaster Turned Win

My first try? I burned the butter. The kitchen smelled like caramel gone wrong. But I tried again, slower this time, and got it right. **Cooking teaches patience—and sometimes, the best flavors come from mistakes.** Now, I double-check the stove timer. Share your own kitchen

fails in the comments!

## Why This Mix Works

– The hot honey clings to every piece, so no bite is bland. – The bagel chips add a sturdy crunch that holds up to the sauce. **Which flavor combo surprises you most?** Is it the sweet peanuts or the spicy pretzels? Vote in the comments!

## A Snack with Roots

This mix twists classic party snacks from the 1950s Midwest. Back then, Chex Mix was plain—just butter and salt. \*Did you know hot honey became trendy in Brooklyn pizza shops first?\* Now, we mix old and new for a bold bite. What's your favorite retro snack? Share below!





## Hot Honey Spiced Chex Mix

## Ingredients:

Ingredient	Amount	Notes
Corn Chex	4 cups	
Crispix cereal	4 cups	
Pretzel minis	4 cups	
Bagel chips	2 cups	
Salted peanuts	1 cup	
Salted butter	1 cup	
Hot honey	1 cup	
Coarse Kosher salt	1/2 teaspoon	

## How to Make Hot Honey Spiced Chex Mix

### Step 1

See also The Nutty Nectar Martini

Preheat your oven to 275°F. Line a big baking sheet with parchment paper. Grab a large bowl for mixing. Set everything aside. **Step 2** Toss Chex, Crispix, pretzels, bagel chips, and peanuts in the bowl. Mix gently to avoid crushing. Keep it light and even. **Step 3** Melt butter in a saucepan or microwave. Whisk in hot honey and salt. Stir until smooth and glossy. **Step 4** Pour the honey butter over the dry mix. Toss carefully or pour between bowls. (Hard-learned tip: This keeps the cereal intact.) **Step 5** Spread the mix on the baking sheet. Bake 20 minutes, toss, then bake 10 more. Let it cool completely. **What's your go-to snack mix add-in? Share below! Cook Time:** 30 minutes **Total Time:** 45 minutes **Yield:** 12 servings **Category:** Snacks

## 3 Twists on Hot Honey Chex Mix

**Smoky BBQ** Swap hot honey for BBQ sauce. Add smoked paprika and a pinch of cayenne. **Sweet & Spicy** Use maple syrup instead of honey. Toss in chili flakes for extra heat. **Cheesy Garlic** Skip the honey. Melt butter with garlic powder and sprinkle with grated Parmesan. **Which twist would you try first? Vote in the comments!**

## Serving & Pairing Ideas

Serve in a big bowl for game night. Add pickles or olives for tang. Pair with iced tea or a cold lager. For parties, pack mix in small bags as favors. Offer sparkling water or a citrusy IPA. \*Fun fact: Pretzels date back to 610 AD!\* **Which would you choose tonight?**





## Hot Honey Spiced Chex Mix

### Storing and Reheating Tips

Keep your Chex mix fresh in an airtight container for up to a week. Freezing isn't ideal—the crunch fades. To revive stale mix, bake at 275°F for 5 minutes. \*Fun fact: My grandkids sneak handfuls straight from the fridge!\* Double the batch for parties—it disappears fast. Why this matters: Proper storage keeps the sweet-spicy balance perfect. Ever tried freezing snack mixes? Share your tricks below!

See also Mexican Street Corn Pasta Salad for Summer Gatherings

### Common Fixes for Chex Mix Mishaps

Too sticky? Bake 5 extra minutes to crisp it up. Burned edges? Stir more often next time. Not spicy enough? Add a pinch of cayenne to the honey butter. Why this matters: Small tweaks save the snack. I once forgot the salt—total flavor flop! What's your biggest kitchen rescue?

### Your Chex Mix Questions Answered

**Q: Can I make this gluten-free?** A: Swap regular Chex for gluten-free versions and use GF pretzels. **Q: How far ahead can I prep it?** A: Make it 2 days early—store airtight to keep crunch. **Q: Any nut swaps?** A: Try sunflower seeds or omit nuts entirely. **Q: Can I halve the recipe?** A: Yes! Use a smaller baking sheet. **Q: Is microwave melting okay?** A: Absolutely—just stir every 15 seconds.

### Let's Keep the Conversation Going

This mix is my go-to for game nights. \*Fun fact: It's also a hit at book club!\* Tag @SavoryDiscovery on Pinterest with your creations. Did

you add a twist? Tell me in the comments! Happy cooking! —Elowen Thorn



*You need to try !*



## Hot Honey Spiced Chex Mix

*Savorydiscovery.com*

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# Hot Honey Spiced Chex Mix

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)





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Courses: [Snack Appetizer](#)



## Hot Honey Spiced Chex Mix | 16

Difficulty: **Beginner**



## Hot Honey Spiced Chex Mix | 17

Prep time: **10 minutes**





## Hot Honey Spiced Chex Mix | 18

Cook time: **30 minutes**



Rest time: **15 minutes**



## Hot Honey Spiced Chex Mix | 20

Total time: **55 minutes**



## Hot Honey Spiced Chex Mix | 21

Servings: **12 servings**



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Calories: **311 kcal**



Best Season: **Summer**

## **Description**

Experience the perfect blend of sweet and spicy with this Hot Honey



Spiced Chex Mix, featuring a mix of cereals, pretzels, and peanuts coated in a hot honey butter glaze.

## Ingredients

- ☐ 4 cups corn Chex
- ☐ 4 cups Crispix cereal
- ☐ 4 cups pretzel minis
- ☐ 2 cups bagel chips
- ☐ 1 cup salted peanuts
- ☐ 1 cup salted butter
- ☐ 1 cup hot honey
- ☐ 1/2 teaspoon coarse Kosher salt

## Instructions

1. Preheat the oven to 275°F. Line a large rimmed baking sheet with parchment paper. Set aside.
2. Toss together the Chex, Crispix, pretzels, bagel chips and peanuts in a large bowl.
3. In a small saucepan or in the microwave safe bowl, melt the butter. Whisk in the hot honey and salt.
4. Pour the honey butter mixture over the dry ingredients, gently tossing to combine, being careful to not crush the cereal. Pro tip: Pour the mixture from one large bowl to another instead of tossing to prevent breaking the cereal or use two smaller bowls.
5. Spread the snack mix evenly onto the prepared baking sheet, trying to arrange in a single layer.
6. Bake for 20 minutes, remove and gently toss, returning to the oven for an additional 10 minutes.
7. Remove and allow to cool fully before transferring to a serving bowl

or an airtight storage container.

## Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Chex Mix, Snack, Honey, Spicy, Party  
See also Strawberry Shortcake Vanilla Delight