

# Buffalo Chex Mix

Printed from [iwannabake.com](http://iwannabake.com)

## Ingredients

- 3 cups rice Chex
- 3 cups corn Chex
- 3 cups wheat Chex
- 1 cup dry-roasted peanuts
- 1 cup pretzel thins
- 1 cup corn chips
- 6 Tbsp. unsalted butter
- 2 Tbsp. Buffalo wing sauce
- 1 packet ranch dressing mix
- ½ tsp. celery salt



## Directions

1. Preheat your oven to 250°F.
2. In a large mixing bowl, stir together the Chex, peanuts, pretzels, and corn chips.
3. Cut the butter into six pieces and place them in a roasting pan or other high-sided baking dish. Melt the butter in the oven (approximately 5 minutes).
4. Stir the wing sauce together with the butter until well-combined. Stir in the ranch dressing mix and celery salt.
5. Pour approximately ⅓ of the Chex mix into the pan and stir well to completely coat it. Repeat twice more with the remaining dry ingredients. Bake for 1 hour, stirring every 15 minutes, or until the liquid is completely absorbed and the mix looks dry. Cool completely and store in an airtight container.