

## SESAME CRUNCH TRAIL MIX

2 large egg whites  
1/2 cup black or white sesame seeds, or both  
4 tsp light brown sugar  
1/2 teaspoon kosher salt  
2 cups brown crisp rice cereal  
1 cup roasted cashews  
1 cup roasted peanuts  
1 cup shelled pistachios  
1/2 cup golden raisins

Preheat oven to 350F. Whisk egg whites in a large bowl until frothy and almost doubled in size, about 1 minute. Whisk in sesame seeds, sugar, and salt. Fold in cereal and stir gently to coat.

Using a rubber spatula, spread mixture in a thin layer on a parchment-lined baking sheet. Bake until mixture is golden and dry to the touch, about 12 minutes. Let cool completely on sheet. Break into pieces.

Toss sesame crunch with cashews, peanuts, pistachios, and raisins in a large bowl. Store in an airtight container for up to 1 month.

Adapted from Real Simple Magazine