

Caramel Corn Crunch Snack Mix

SERVINGS
COOKING TIME
60 min

Caramel Corn Crunch Snack Mix is a fun take on traditional caramel corn and caramel corn flavors. Try this recipe in the fall or to celebrate Halloween with for a sweet snack everyone will love.

Ingredients

- 1 (14.5 oz) box <u>Quaker® Oatmeal Squares Honey Nut</u>
- 2 tbsp butter or margarine
- 1/4 cup firmly packed brown sugar
- 1/4 cup syrup, light or regular
- 1 tsp vanilla
- 3 cups fat-free caramel corn

Cooking Instructions

- 1. Heat oven to 250°F.
- 2. Spray 13 x 9-inch baking pan with cooking spray.
- 3. Place cereal in pan.
- 4. Place margarine in 2-cup microwaveable bowl.
- 5. Microwave on HIGH 45 seconds or until melted.
- 6. Stir in sugar, syrup and vanilla; mix well.
- 7. Pour over cereal; stir to coat evenly.
- 8. Bake 1 hour, stirring every 15 minutes.
- 9. Remove from oven; stir in caramel corn.
- 10. Transfer to baking sheet, spreading mixture in even layer.
- 11. Cool completely.
- 12. Store tightly covered at room temperature up to 5 days.