

Caramel Corn Crunch Snack Mix



Ingredients

- 1 (14.5 oz) box Quaker® Oatmeal Squares - Honey Nut
- 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

How to make it

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.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	24

Made with



Quaker® Oatmeal Squares - Honey Nut