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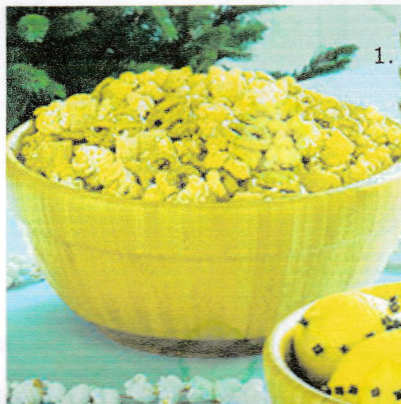
Kim Wicks Carmel Corn Recipe

1 message

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Mon, Mar 24, 2014 at 2:38 PM

Sweet & Salty Party Mix



Directions:

1. Preheat oven to 300°F. Prepare popcorn according to package directions. In **Stainless (6-qt.) Mixing Bowl**, combine popcorn, pretzels, peanuts and cereal; set aside. Combine butter, brown sugar and corn syrup in **(2-qt.)**

Ingredients:

- 1 pkg (3-3.5 oz) microwave popcorn (about 5 cups popped)
- 3 cups miniature pretzel twists
- 2 cups dry-roasted salted peanuts
- 2 cups oven-toasted rice cereal squares
- 1 cup butter (2 sticks)
- 1 cup packed brown sugar
- 1/3 cup corn syrup
- 1 tsp baking soda
- 1 tsp vanilla

Snack mix is taken to a whole new level when coated with homemade caramel sauce and baked to crispy perfection.

Saucepan. Cook and stir with **Bamboo Spoon** over medium heat until mixture comes to a boil. Continue to cook without stirring **5** minutes. Remove from heat; carefully stir in baking soda. *and vanilla.*

2. Pour caramel sauce over popcorn mixture; stir until evenly coated. Spoon onto **Large Bar Pan**; bake 30 minutes, stirring occasionally. Remove from oven.
3. Transfer popcorn mixture to large piece of **Parchment Paper**. Cool completely, breaking mixture into clusters as it cools. Pour into **Large Bamboo Round Bowl**.

Yield: 12 cups

Nutrients per serving: (1 cup): Calories 430, Total Fat 25 g, Saturated Fat 11 g, Cholesterol 40 mg, Carbohydrate 46 g, Protein 7 g, Sodium 620 mg, Fiber 3 g

Cook's Tips: This recipe can be stored in an airtight container for up to three days.

Do not use dark brown sugar when preparing this recipe as it may alter the taste and appearance.

For an extra punch of caramel flavor, sprinkle the party mix with 1/4 cup **Sweet Caramel Sprinkle** after removing from oven; stir until evenly coated.

Pecans, walnuts or macadamia nuts can be substituted for the peanuts, if desired.

So the popcorn mix is a pampered chef recipe. I only use 2 cups pretzels and sub pecans for peanuts. I also 1 1/2 the caramel sauce that goes on top. I also add green and red M & M at Christmas for better color. But, we all decided this year we actually prefer it without the chocolate. When I make it I make it in

big foil pans.