

Cheesy Caramel Snack Mix

Serves: about 9 cups Print

Ingredients:

3 cups cheddar popcorn
2 ½ cups crunchy cheese curls (like Cheetos)
2 ½ cups cheddar crackers (like Cheez-Its)
1 cup pretzels
1 stick (½ cup) unsalted butter
1 cup packed brown sugar
¼ cup light corn syrup
¼ tsp baking soda
¼ tsp vanilla extract
cooking spray

Directions:

1. Preheat oven to 250 degrees. Line a large baking sheet with aluminum foil, and spray it lightly with cooking spray. In a large mixing bowl, add popcorn, cheese curls, cheese crackers, and pretzels. Mix to combine.
2. In a medium saucepan over medium high heat, add butter, brown sugar, and corn syrup. Stir occasionally with a silicone spatula until the mix starts to bubble. Once the mix comes to a boil, boil for 4 minutes without stirring. Remove from heat, add baking soda and vanilla, and stir to combine.
3. Pour the caramel mix over the popcorn mix. Toss gently with the same silicone spatula to coat all of the snack mix. Spread the mix in a single layer on the prepared baking sheet. Bake for 45 mins, removing the pan from the oven every 15 minutes to toss the mix. When finished baking, spread mix on a wax paper or foil lined table, breaking up any big clumps, to dry. Let sit for 30 mins- 1 hour. Store in an airtight container for about a week.

Recipe notes:

*Lining your tray with foil is not required, but it makes for super easy clean up!

*You can add a cup of M&Ms to this snack mix to make it even more delicious.

*If you don't have a silicone spatula, get one! They can handle the heat, they're easy to clean, and they're great for baking. But, if you don't have one today, you can use a wooden spoon to stir your caramel too.