



Caramel Corn Crunch Snack Mix

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

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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

- One 14.5-ounce box [Quaker® Oatmeal Squares - Honey Nut](#)
- 2 tablespoons butter or margarine
- 1/4 cup firmly packed brown sugar
- 1/4 cup syrup, light or regular
- 1 teaspoon 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.