

Caramel Popcorn Snack Mix

Ingredients

Party Snack Mix

- 5 cups popped popcorn
- 2 cups pretzel sticks
- 2 cups sweetened coconut sticks
- 1 cup rock candy (or M&Ms)

Caramel Syrup

- ¼ cup packed brown sugar
- 2 Tbl light corn syrup
- 2 Tbl butter or margarine
- 1/8 tsp salt
- Pinch of baking soda
- ¼ Tbl Watkins caramel flavor

Directions

1. Preheat oven to 225 degrees (F).
2. In a large bowl, combine popcorn, pretzel sticks, sweetened coconut sticks. Mix well.
3. Make the Caramel Syrup according to instructions on the back of the Watkins caramel flavor box. (Note that you are only making a quarter of the caramel syrup that is on the box, so PLEASE use the quantities listed above). When it is time to 'place popcorn in a large roasting pan', place the snack mixture in the large roasting pan, (Note that I have used a cookie baking sheet with parchment paper for this step, and as long as you have one large enough, it works well).
4. Bake for about 20 minute, stirring half-way through to ensure the caramel is not sticking to the bottom.
5. Once the baking is completed, stir in the rock candy. It is okay if the candy melt a little bit as the chocolate will also act as a binding agent.
6. Break the snack mix up, or leave some chunks if desired.
7. Serve in a large party mix bowl.