

Caramel Popcorn Clusters

Enjoy the famous Werther's caramel popcorn at home! One part sweet, one part salty, this homemade caramel popcorn recipe will take your next movie night to the big screen!



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Make our famous caramel popcorn recipe at home.

Ingredients

- 12 aluminum foil baking cups
- 14 pieces (5 oz.) Werther's Original Chewy Caramels, unwrapped
- ¼ cup sugar
- 2 Tbsp. milk
- 4 cups popped popcorn
- ¼ cup cashews
- ¼ cup sliced almonds

Makes: 12 clusters

Prep Time: 15 minutes

Cook Time: 20 minutes

12 homemade caramel popcorn clusters are ready to be served!

Instructions

- 1.** Preheat oven to 250°F Line a muffin pan with aluminum foil baking cups. Spray cups with a non-stick cooking spray.
- 2.** Melt together caramels, sugar and milk in a small saucepan over medium heat until mixture boils. stirring frequently. Cook 5 minutes or until sugar and caramels are completely melted.
- 3.** Combine popcorn and nuts in a large mixing bowl. Drizzle caramel over popcorn mixture and toss evenly to coat. Divide caramel popcorn into prepared cups.
- 4.** Bake 20 minutes. Let cool completely before removing from baking cups.