

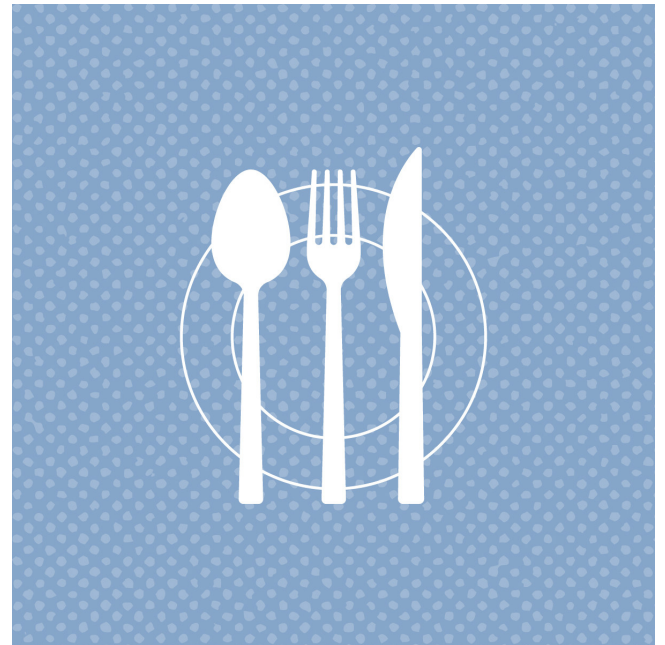
Lower-Fat Caramel Corn Crunch Snack Mix

Ingredients

- 1 16-oz box Quaker® Toasted Oatmeal Squares Cereal (about 8 cups)
- 2 tbsp margarine
- 1/4 cup firmly packed brown sugar
- 1/4 cup Original Syrup
- 1 tsp vanilla
- 3 cups fat-free caramel corn

How to make it

1. Heat oven to 250°F. Spray 13 x 9-inch baking pan with cooking spray. Place cereal in pan.
2. Place margarine in 2-cup microwaveable bowl. Microwave on HIGH 45 seconds or until melted. Stir in sugar, syrup and vanilla; mix well. Pour over cereal; stir to coat evenly.
3. Bake 1 hour, stirring every 15 minutes. Remove from oven; stir in caramel corn. Transfer to baking sheet, spreading mixture in even layer. Cool completely. Store tightly covered at room temperature up to 5 days.



PREP
TIME
15 min



COOK
TIME
60 min



TOTAL
TIME
75 min



SERVINGS
4-6

Made with



Original Syrup