

Crunchy Caramel Snack Mix

2 boxes of Dulce de Leche Girl Scout Cookies®

Ingredients

- 8 cups broken salted pretzels
- 20 cups popped popcorn
- 4 cups dry roasted peanuts
- 3 cups brown sugar
- 3/4 cup light corn syrup
- 1-1/2 cups butter
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract
- 2 boxes of Dulce de Leche Girl Scout Cookies, broken into small pieces

Directions

Yields 30 servings

1. Place the pretzels, popcorn, peanuts and broken pieces of Dulce de Leche cookies into a large paper bag or, if you have one, a very large bowl. Set aside.
2. In a saucepan over medium heat, combine the brown sugar, corn syrup and butter. Cook, stirring to melt the butter and dissolve the sugar, until the mixture comes to a boil.
3. Once the mixture is at a full boil, continue to cook for 5 minutes, stirring constantly.
4. Remove from the heat, and stir in the salt, vanilla and baking soda. The mixture will foam up when you add the soda, so use a long spoon to stir.
5. Immediately pour the sugar mixture over the popcorn and pretzels in the bag.
6. Shake until evenly coated.

Optional

For a crispier treat, boil the sugar mixture longer, or bake the finished mix on a cookie sheet in the oven at 350 degrees for about 10 minutes.

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Little Brownie[®]
Bakers

