

Caramel S'mores Squares

Baked s'mores squares topped with crunchy Werther's Original Caramel Popcorn puts a cool twist on a family favourite.



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Ingredients

Enjoy our delicious Caramel S'mores Squares!

- $\frac{3}{4}$ cup unsalted butter
- 270 g (2 sleeves) graham crackers, crushed into fine crumbs
- 4 cups mini marshmallows
- 8 oz semi-sweet chocolate, melted
- 4 cups Werther's Original Caramel Popcorn

Makes: 24 portions

Prep Time: 20 minutes

Directions

1. In small saucepan, melt butter over low heat; mix in graham cracker crumbs, stirring until combined.
2. Press graham cracker mixture into parchment paper-lined 13- x 9-inch baking pan using rubber spatula.
3. Sprinkle marshmallows evenly over base; bake in 350°F oven for 12 to 15 minutes. Let cool for 10 minutes.
4. Spread half of the chocolate over marshmallows; scatter popcorn evenly over top; drizzle with remaining chocolate.
5. Refrigerate for about 1 hour or until firm and set. Cut into 24 squares or rectangles.

Tip:

Use milk chocolate instead of semi-sweet chocolate.



This delicious recipe contains
Werther's Original Caramel Popcorn