



chocolate caramel pretzel popcorn

The secret is out of the bag - you can finally stop buying overpriced and stale candied popcorn! Lisa has created a recipe that allows you to easily and expertly whip up batch after batch of this incredible Chocolate Caramel Popcorn & Pretzels. In this sweet and salty treat (and amazing edible gift!), popcorn and pretzels are tossed with a homemade caramel sauce, baked and then drizzled with melted chocolate.

SERVES: 8-10



julie albert
& lisa gnat

ingredients

- 12 cups unsalted popped popcorn
- 2½ cups mini pretzels
- 1 cup brown sugar
- ½ cup butter, cubed
- ¼ cup light corn syrup
- ½ tsp kosher salt
- ¼ tsp ground cinnamon
- ½ tsp baking soda
- 4 oz white chocolate, melted
- 4 oz semi-sweet chocolate, melted

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directions

1. Preheat oven to 250°F. Line a baking sheet with parchment paper and set aside. Coat a large mixing bowl with non-stick cooking spray and place popcorn and pretzels in the bowl. In a medium saucepan over medium heat, combine the brown sugar, butter, corn syrup, salt and cinnamon. Bring to a boil, stirring constantly. Boil without stirring for 4-5 minutes. Remove from heat and stir in baking soda (mixture will bubble up a little). Quickly and carefully pour over the popcorn and pretzels and toss using wooden spoons to mix. Spread over prepared baking sheet and bake for 1 hour, stirring every 15 minutes.
2. Remove from oven and transfer popcorn mixture to parchment paper to cool. Drizzle with melted white chocolate and semi-sweet chocolate. Cool completely to let chocolate set. Store in an airtight container.

“Always chew on your pretzels before you swallow.”

— GEORGE W. BUSH

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