

## Caramel Popcorn Clusters

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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!



[www.werthers-original.uk](http://www.werthers-original.uk)

### Ingredients

Enjoy our Caramel Popcorn Clusters

- 142g (14 toffees) Werther's Original Creamy Toffees, unwrapped
- 12 aluminum foil baking cups
- 50g cup sugar
- 2 tbsp. milk
- 500g popped popcorn
- 32g cashews
- 32g sliced almonds

### Preparation Steps

1. Preheat oven to 120°C. Line a muffin tin with aluminum foil baking cups, grease lightly.
2. Melt together Werther's Original Creamy Toffees, 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.

### Additional Information:

Makes: 12 clusters

Prep Time: 15 minutes

Cook Time: 20 minutes