

## Sweet & Salted Caramel Squares

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Can't decide between sweet & salty? Our Sweet and Salted Caramel Squares have the right amount of both because they're made with Werther's Original Creamy Toffees or Soft Caramels. Look no further than this simple salted caramel dessert to answer your craving!



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### Ingredients

Enjoy our Sweet & Salted Caramel Squares

- 306g (22 sweets) of Werther's Original Creamy Toffees or Soft Caramels
- 3 tbsp. single cream
- 240g pretzels, crushed
- 80g popped popcorn

### Preparation Steps

1. In small saucepan over medium-low heat, heat caramels with cream, stirring frequently, for about 10 minutes or until caramels are melted and mixture is smooth.
2. Remove from heat; let cool for 10 minutes.
3. In large bowl, mix pretzels with popcorn.
4. Pour caramel mixture over top; mix gently with rubber spatula until evenly coated.
5. Using spatula, press mixture evenly into a lined 20cm (8 inch) square baking tin.
6. Refrigerate for about 1 hour or until set.

### Additional Information:

Makes: 16 servings

Prep Time: 5 minutes

Cook Time: 10 minutes