

Twix Cheesy Caramel Popcorn Recipe RECIPE

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Time 20 minutes Ingredients 6 items

Makes

12 servings

Make Twix Cheesy Caramel Popcorn for Halloween movie nights. Sweet and savory popcorn mix recipe with Twix candy bars for Halloween parties and snacking. SHARE

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Ingredients

- 4 cups Smartfood® White Cheddar Popcorn
- 2 oz DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/2 cup granulated sugar
- 2 tbsp unsalted butter
- 3 TWIX® Fun Size Bars, chopped
- 1/3 cup M&M'S® Milk Chocolate Candies Ghoul's Mix

Instructions

1. 1

In large bowl, toss together Smartfood® White Cheddar Popcorn and DORITOS® Nacho Cheese Flavored Tortilla Chips.

2. 2

In medium non-stick skillet set over low heat, add sugar. Without stirring, melt sugar for 18 to 20 minutes or until browned and candy thermometer registers 245°F when inserted into caramel. Add butter and stir. Remove from heat.

3. 3

Pour caramel mixture over popcorn mixture, tossing evenly to coat. Add TWIX® Fun Size Bars and M&M'S® Milk Chocolate Candies Ghoul's Mix and immediately toss to combine (so that caramel mixture doesn't harden).

4. 4

Transfer to parchment paper-lined baking sheet. Let cool completely or until caramel has set.

5. 5

Break into pieces to serve.

6. Tip

Tip: For a spicy kick, substitute Doritos Nacho Cheese Flavored Tortilla chips with Doritos Flamin' HOT chips (any flavor).

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Cooking time

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10 minutes

Ingredients

13 items

SEE DETAILS

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