

# Caramel S'mores Squares

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



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# **Ingredients**

- 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

#### **Prep Time**

• 20 minutes

### **Number of portions**

• 24

## **Instructions**

- **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 Werther's Original Caramel 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.

