Caramel S'mores Squares

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



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Ingredients

Enjoy our delicious Caramel S'mores Squares!

- 200 g Werther's Original Caramel Popcorn
- 170 g unsalted butter
- 270 g (2 sleeves) graham crackers, crushed into fine crumbs
- 200 g mini marshmallows
- 230 ml semi-sweet chocolate, melted

Makes: 24 portions

Ready in: 105 min

Prep Time: 20 min

Cook Time: 15 min

Chill Time: 70 min

Directions

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 30 cm x 20 cm baking pan using rubber spatula.
3. Sprinkle marshmallows evenly over base; bake in 175 °C oven for 12 to 15 minutes. Let cool for 10 minutes.
4. Spread half of the chocolate over marshmallows; scatter 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.