Sweet and Salted Caramel Squares

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

Discover when salted caramel meets sweet.

Ingredients

- 22 pieces (10.8 oz.) of Werther's Original Chewy or Soft Caramels
- 3 Tbsp. light cream
- 6 cups pretzel twists, crushed
- 5 cups air-popped popcorn

Makes: 16 servings
Prep Time: 5 minutes
Cook Time: 10 minutes

Instructions

1. In small saucepan set over medium-low heat, cook 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, toss pretzels with popcorn.
4. Pour caramel mixture over top; toss gently with rubber spatula until evenly coated.
5. Using spatula, press mixture evenly into parchment paper-lined 8-inch square baking pan.
6. Refrigerate for about 1 hour or until set.

Your salted caramel dessert is ready to be served!