

## Caramel Crispix Recipe That Disappears by the Handful Every Time

2 cups packed light brown sugar



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### INGREDIENTS

- 1 cup unsalted butter
- 2 cups packed light brown sugar
- 1/2 cup light corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 box (16 ounces) Crispix cereal
- Optional: chopped pecans

### DIRECTIONS

1. Prepare a large baking sheet by greasing it lightly or lining it with parchment paper.
2. Place the : Crispix cereal in a very large mixing bowl so you have enough room to stir without crushing it too much.
3. In a large saucepan, combine the butter, brown sugar, and corn syrup.
4. Bring the mixture to a boil over medium-high heat, stirring constantly until smooth and fully combined.
5. Remove the saucepan from the heat and immediately stir in the vanilla extract and baking soda. The mixture will foam up quickly.
6. Pour the hot caramel over the cereal. Stir gently but thoroughly until the cereal is evenly coated.
7. If using pecans, fold them in once the cereal is coated.
8. Spread the mixture onto the prepared baking sheet in an even layer.
9. Let it cool completely.
10. Break into pieces and serve.

### SWAPS & NOTES

Unsalted butter gives you the most control over the final flavor, but if you only have salted butter, it will still work.

The caramel may have a slightly more balanced sweet-salty taste, which can be really nice in a snack like this.

Light brown sugar gives the coating a warm caramel flavor without getting too deep or molasses-heavy.

Light corn syrup helps create that classic glossy texture and keeps the caramel from becoming grainy.

## TIPS FOR SUCCESS

Work quickly once the caramel is ready.

As it cools, it starts to thicken, so having the cereal ready to go makes the coating process much easier.

This helps you stir more evenly and keeps the cereal from getting crushed under the weight of the hot caramel.

You want to coat the Crispix well without turning it into crumbs.

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