

RITZ-Caramel Pretzel Mix



Prep Time: 10 min Total Time: 30 min
Makes 12 cups or 24 servings, 1/2 cup each.

WHAT YOU NEED

1 pkg. (11 oz.) caramels
3 Tbsp. butter
1 Tbsp. water
90 RITZ Crackers, coarsely broken
2 cups miniature pretzel twists
1 cup salted peanuts
1/2 cup sweetened flaked coconut, toasted

MAKE IT

Heat oven to 300°F.

Cook caramels, butter and water in large saucepan on low heat 3 to 5 min. or until caramels are completely melted and sauce is well blended, stirring frequently. Remove from heat.

Combine cracker pieces, pretzels and nuts in large bowl. Add caramel sauce; mix lightly. Spread onto rimmed baking sheet sprayed with cooking spray.

Bake 20 min., stirring after 10 min. Spread onto large sheet of waxed paper. Sprinkle with coconut; gently press coconut into caramel mixture with back of spoon. Cool completely before breaking into pieces.

TIPS

Use Your Microwave to Melt the Caramels

Place caramels and butter in large microwaveable bowl. Add water. Microwave on HIGH 2-1/2 to 3 min. or until caramels are completely melted and sauce is well blended, stirring after each minute.

How to Store

Store any leftovers in airtight container at room temperature up to 3 days before serving.

Note

You will need to use 3 sleeves of RITZ Crackers from the 13.7-oz. pkg. to get the 90 crackers needed for this recipe.

Nutrition Information Per Serving: 210 calories, 10g total fat, 3g saturated fat, 5mg cholesterol, 280mg sodium, 27g carbohydrate, 1g dietary fiber, 11g sugars, 4g protein