


Caramel Coated Twin Grain Crisp



INGREDIENTS

-  1/2 cup light corn syrup
-  1 tsp salt
-  1/2 tsp baking soda
-  1 tsp vanilla
-  7 cups twin grain crisp cereal
-  = food club® brand
-  1 cup butter
-  2 cups brown sugar



DIRECTIONS

Preheat oven to 200°F. Combine butter, brown sugar, corn syrup & salt in a large saucepan. Cook over medium heat until mixture comes to a full boil. Boil for 5 minutes, stirring constantly. Turn stove off. Add vanilla. Add baking soda. Continue stirring, mixture will get foamy & increase in volume. Pour cereal into caramel mixture. Stir until evenly coated. Once cereal is coated, pour onto a foil-lined, non-stick sprayed cookie sheet. Bake for 1 hour, stirring every 15 minutes. Pour cereal onto a large piece of aluminum foil. Spread out & cool completely. Break up into smaller pieces. Store in a tightly covered container.