

Recipe:  
From:

Caramel

CORN  
POPS

Buttery flavored Caramel CORN POPS® is sooooo good,  
after one crunchy cluster you'll be tempted to eat the whole batch.

- 1/3 cup margarine
- 1/2 cup firmly packed brown sugar
- 1/2 cup corn syrup
- 3 tablespoons light molasses
- 1 teaspoon vanilla
- 1 teaspoon butter flavoring
- 8 cups *Kellogg's* CORN POPS® cereal
- Vegetable cooking spray

1. Place 28 x 18-inch piece of foil on heat proof surface. Coat with cooking spray. Set aside.
2. In heavy 12-inch frypan, over medium heat, cook margarine, brown sugar, corn syrup and molasses, stirring constantly, until mixture starts to boil over entire surface. Cook and stir about 6 minutes longer.

3. Carefully stir vanilla and butter flavoring into hot mixture. Remove from heat. Add *Kellogg's* CORN POPS® cereal and quickly and carefully stir to coat cereal. Spread mixture thinly on prepared foil. Separate cereal as it cools. Store in airtight container.
- Yield:** 10 cups

**Note:** Children need parental supervision when preparing this recipe.

**Nutrition Facts** Serving Size 1/2 cup  
(30 grams) • Calories 130 • Fat cal 27  
% **Daily Value** Total fat 5% (3g)  
Sat fat 3% (0.5g) • Cholest 0% (0mg)  
Sodium 4% (90mg) • Total carb 9% (26g)  
Fiber 0% (0g) • Sugars 18g • Protein 1g  
Vitamin A 10% • Vitamin C 10%  
Calcium 2% • Iron 6%

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