Samoas® Popcorn

Ready in 30 minutes
Makes 10-12 cups

What you need

Ingredients

Popcorn Mix:
14 Samoas® cookies, coarsely chopped
1/2 cup un-popped popcorn (10-12 cups popped)
1 tablespoon vegetable oil
2 cups toasted sweetened coconut
1/4 cup semi-sweet chocolate chips
Caramel sauce

Caramel Sauce:
1 cup brown sugar
1/2 cup butter
1/4 cup milk
1 teaspoon vanilla extract
1/8 teaspoon salt or kosher salt (optional)

Equipment
Large lidded saucepan
Large heatproof mixing bowl
4-quart saucepan
2 baking sheets
Parchment paper

Directions

1. Gather ingredients and equipment:
Arrange two oven racks in the top and bottom third of the oven and preheat to 300° F. Line the baking sheets with parchment paper. Once you start making the caramel sauce, everything comes together quickly. Have all the ingredients and equipment ready.

2. Make the popcorn:
Warm 3 corn kernels and oil in a large lidded saucepan over medium heat. When the kernels pop, add the rest of the kernels to the pan, shake to coat with oil, and put the lid on the pan. Pop the corn, shaking the pan occasionally until the popping slows. Immediately empty popped corn into a large heat-proof bowl. This makes about 10 cups of popcorn; make in two batches if your pan is not large enough.

3. Make the caramel sauce and cover popcorn:
Bring brown sugar, butter and milk to a gentle boil over medium heat. Cook until thickened, 1 to 2 minutes. Remove from heat and add vanilla extract and salt. Pour caramel over popcorn and stir to coat.

4. Add more flavor:
Add 1 cup of coconut and half of the chopped Samoas®. Spread popcorn mixture onto parchment paper-lined baking sheets. Bake for 10 minutes. Remove and sprinkle with remaining coconut and chopped Samoas over popcorn. In microwave, melt chocolate chips in 20-second increments (stirring in between) until smooth. Drizzle chocolate over the popcorn. Allow popcorn to sit until caramel is set and chocolate is hardened. Break into pieces and *ENJOY!*