



Samoas® Popcorn

Ready in 30 min Makes 10-12 cups



What you need:

Ingredients

½ cup un-popped popcorn (10-12 cups popped)
1 tablespoon vegetable oil
2 cups toasted sweetened coconut
14 Samoas® cookies, coarsely chopped
½ cup semi-sweet chocolate chips

Caramel sauce

1 cup brown sugar
½ cup butter
¼ cup milk
1 teaspoon vanilla extract
⅛ 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. Empty popped corn immediately 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 chopped Samoas®. Spread popcorn mixture onto parchment lined cookie 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!