

# Taste the Hills

## Recipes and Tips

### Popcorn Boulders<sup>1</sup>

50g popping corn  
150g roasted cashews, roughly chopped  
250g caster sugar  
25g muscovado sugar  
1 tbsp golden syrup  
1 tbsp condensed milk  
25g butter  
75ml water  
Large pinch of salt

Butter 2 mini muffin trays

Pop the corn in batched in a pan or microwave. Put into a large bowl being careful to remove any un popped corn. Mix in the cashews.

Put everything else into a pan and stir over a low heat to start to melt the sugar. Bring to the boil and boil until thick and caramel like. Stir into the corn. Do this as quickly as poss.

With two spoons, pile the mixture into the tins and press down. Leave to cool.

Note (if you find you have undercooked the caramel then you can crisp it up by putting the tray into a hot oven for a few minutes until brown – be careful not to burn it)

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