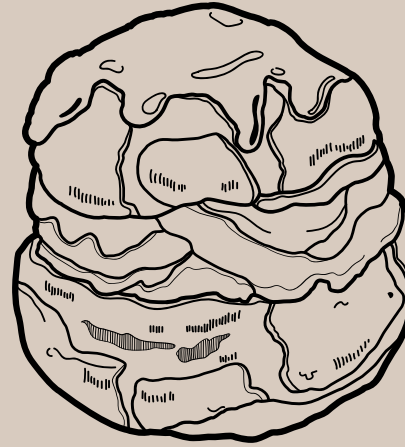
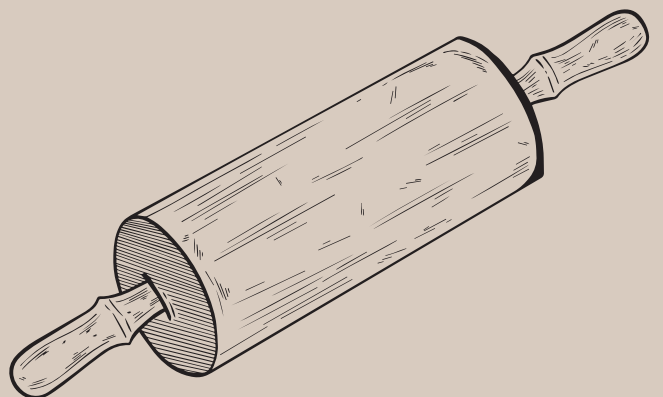
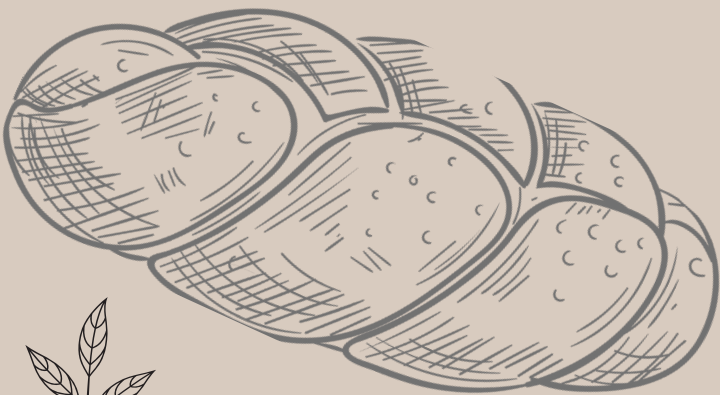
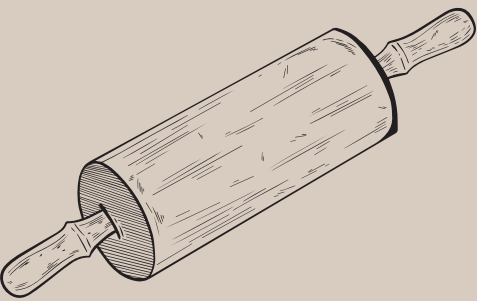


# YouTube Recipes



BY HEARTWAY FARMS





## PUMPKIN DIP

8 OUNCES CREAM CHEESE, SOFTENED

2 CUPS POWDERED SUGAR

1 CUP CANNED PUMPKIN

$\frac{1}{2}$  CUP SOUR CREAM

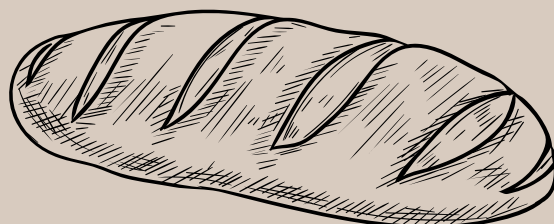
1 TEASPOON GROUND CINNAMON

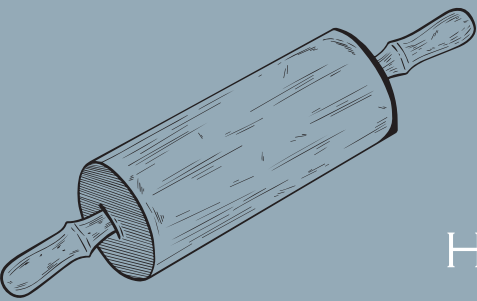
1 TEASPOON PUMPKIN PIE SPICE

$\frac{1}{2}$  TEASPOON GROUND GINGER

CINNAMON GRAHAM CRACKERS

1. BEAT CREAM CHEESE AND POWDERED SUGAR UNTIL SMOOTH. ADD IN PUMPKIN, SOUR CREAM, AND SPICES AND MIX UNTIL SMOOTH. TRANSFER TO A BOWL AND SERVE WITH CINNAMON GRAHAM CRACKERS. ENJOY!





## HOMEMADE CARAMEL CORN

30 CUPS POPPED POPCORN

### CARAMEL SAUCE:

2 CUPS BROWN SUGAR, PACKED

1 CUP SALTED BUTTER

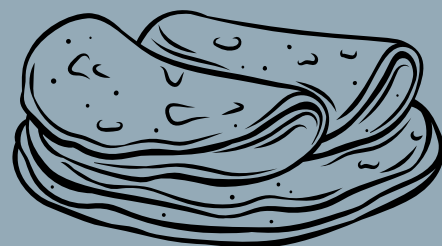
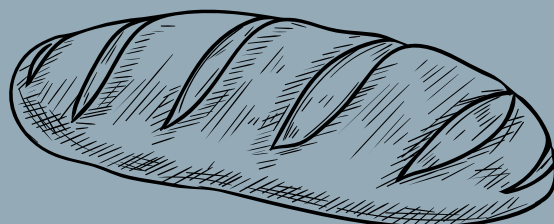
1/2 CUP LIGHT CORN SYRUP

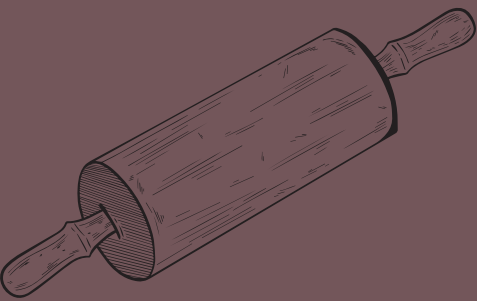
1 TEASPOON SALT

1 TEASPOON BAKING SODA

1. PREHEAT OVEN TO 200 DEGREES FAHRENHEIT.
2. PLACE POPCORN ONTO A LARGE BAKING PAN.
3. ON THE STOVETOP, HEAT BROWN SUGAR, BUTTER, CORN SYRUP, AND SALT ON MEDIUM HEAT, STIRRING CONSISTENTLY UNTIL BUBBLES FORM. LET SIMMER FOR 5 MINUTES.
4. REMOVE FROM HEAT AND ADD IN BAKING SODA.
5. DRIZZLE SAUCE OVER YOUR POPCORN AND STIR.
6. BAKE FOR 1 HOUR, STIRRING EVERY 15 MINUTES.
7. REMOVE FROM THE OVEN AND LET COOL ON THE PAN.

ENJOY!





## HOMEMADE CHEX MIX

4 CUPS CORN CHEX CEREAL

4 CUPS RICE CHEX CEREAL

2 CUPS WHEAT CEREAL

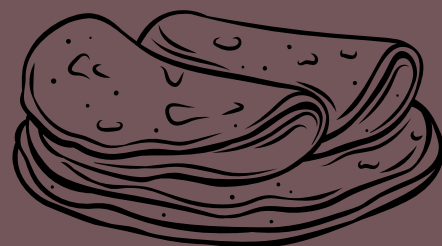
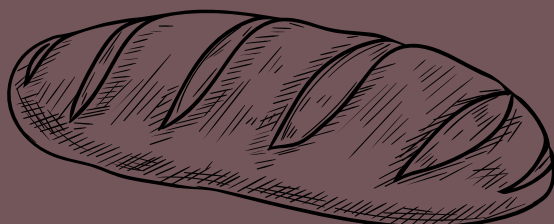
1 CUP MIXED NUTS

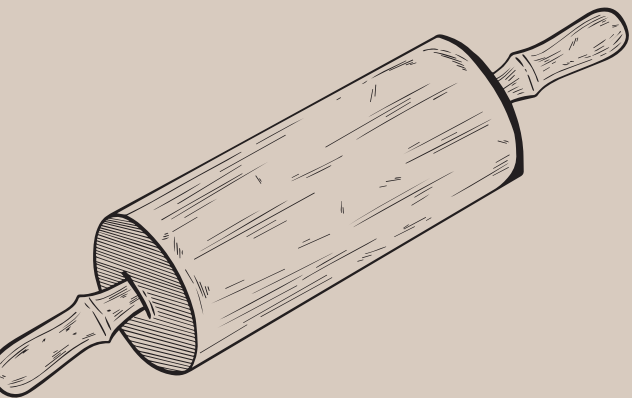
1 1/2 TEASPOONS SEASONED SALT

5 TEASPOONS WORCESTERSHIRE SAUCE

1 STICK SALTED BUTTER

1. PREHEAT OVEN TO 250 DEGREES FAHRENHEIT.
2. IN A LARGE BOWL, COMBINE ALL INGREDIENTS (OTHER THAN BUTTER). MIX AND STIR GENTLY. TRANSFER TO A LARGE BAKING PAN.
3. CUBE THE BUTTER AND DISTRIBUTE IT EVENLY OVER THE CHEX.
4. BAKE FOR 1 HOUR, STIRRING EVERY 15 MINUTES.
5. REMOVE FROM THE OVEN AND TRANSFER ONTO A PAPER TOWEL TO COOL COMPLETELY. ENJOY!





BY HEARTWAY FARMS

AMAZON STORE

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