

Caramel Corn

A quick buttery, crunchy treat

½ cup salted butter

1 cup brown sugar

¼ cup karo syrup

2 tsp salt

¼ tsp baking soda

½ tsp vanilla

12 cups popped popcorn (one batch of air popped corn with ½ cup of kernels)

Preheat oven to 300. Spray 12x18 cookie sheet with non-stick spray.

Melt butter in a 1-gallon pot over medium high heat. Add brown sugar and corn syrup. Stir to combine. Bring to a boil; then **REDUCE** heat to low and let simmer undisturbed for 4 minutes.

Stir. Then continue to cook for an additional 4 minutes, stirring every 30 seconds, until mixture is a deep golden color.

Turn off the heat and whisk in salt, baking soda, and vanilla. Set the whisk aside and stir in the popcorn until it is evenly covered and there is no syrup left on the bottom of the pan. It is important to pour the popcorn into the caramel mixture and not the other way around.

Spread the mixture onto the prepared pan and bake for 15-20 minutes, stirring every 5 minutes, folding it over, until the caramel corn turns a deep amber color.

Remove from oven and let sit until cool. Break up the popcorn when it is cool enough to handle. Store covered. It should stay fresh for up to one week. Makes about 8 cups.