

# *Caramel Corn*



## *Ingredients*

8 Cups Plain Popped Popcorn  
¾ Cup packed Brown Sugar  
6 Tbsp Butter  
3 Tbsp Light Corn Syrup  
¼ tsp Baking Soda  
¼ tsp vanilla

## *Directions*

Preheat oven to 300°F.  
Remove unpopped kernels. Spread popcorn onto a large 17 x 2 inch baking pan.  
In medium saucepan mix brown sugar, butter and corn syrup. Cook and stir over medium heat until just boiling. Boil gently for 2 minutes.  
Remove pan from heat. Stir in baking soda and vanilla. Pour over popcorn and stir gently to coat. Bake in oven for 15 minutes. Stir mixture; bake 5 more minutes. Spread popcorn on buttered or pan-sprayed foil to cool. Store tightly covered (If it lasts that long!!!)

## *Notes*

For “Crunch & Munch/Cracker Jacks” feel - Use 7 Cups popcorn and mix 1 Cup Salted Peanuts with dry popcorn and proceed.

