



CARAMEL CORN



This recipe may be doubled or cut in half. As it is below it takes a big pan. If stored in a sealed container, it keeps quite a while.

Ingredients

2 cups light brown sugar

2 sticks margarine (not butter)

1 cup white – Lite Karo syrup

½ t baking soda

1 t vanilla extract

Pop 6 quarts of popcorn (or buy pre popped corn).

Instructions

1. Bring brown sugar, margarine and Karo syrup to a boil on stove top and boil 5 minutes. Then add baking soda and vanilla extract.
2. Pour the syrup mixture over the popped corn in a big oven safe pan. Stir well.
3. Add nuts, if preferred.
4. Stir well. Pour into the pan for the oven.
5. Preheat oven to 250 degrees F. Bake the syruped corn for 1 hour stirring every 15 minutes. Keep the sweet syrup moving over the popcorn.
6. After the hour remove from pan and put it on brown bags or parchment paper or paper towels to absorb any butter on the popcorn. Spread to cool.

Recipe by: Granni K