

Caramel Corn

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour, 15 minutes

Makes: about 9 cups

Ingredients:

- 8 cups fresh popped popcorn (1/3 cup popping corn)
- 3/4 cup any nuts (almonds/walnuts/pecans/dry roasted peanuts)
- 5 Tablespoons unsalted butter
- 1/2 cup brown sugar
- 1/4 cup corn syrup
- 1/2 teaspoon salt
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- 1/2 teaspoon baking soda
- 1/2 teaspoon vanilla

Instructions:

1. Preheat oven to 250° F.
2. Place popped corn into a large bowl. Place the nuts on top.
3. Heat the butter, brown sugar, corn syrup, and salt in a small saucepan. Bring to a boil, stirring until butter is melted. Reduce heat and cook, undisturbed and uncovered, for 5 minutes.
4. Remove saucepan from heat and stir in baking soda & vanilla.
5. Pour the syrup over the nuts & popcorn, stirring quickly.
6. Spread the mixture onto an ungreased baking sheet. Bake for one hour, removing briefly every 15 minutes to stir.
7. Spread the mixture onto wax paper to cool. It will seem sticky at first but it will dry up nicely.

Note: Plain corn syrup is not the same as high fructose corn syrup.

