

Caramel Popcorn

INGREDIENTS

- 1 cup brown sugar
- 1/2 cup butter
- 1/4 cup corn syrup or maple syrup
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup peanuts (optional)



DIRECTIONS

1. Preheat oven to 120c.
2. Prepare popcorn and set aside.
3. In a sauce pan bring to a boil brown sugar, butter and syrup.
4. Boil at a slow boil for 5 minutes without stirring.
5. Remove and add baking soda, salt, vanilla and peanuts.
6. Pour over popcorn and toss.
7. Lay out on greased cookie sheets, bake for 1 hour stirring every 20 minutes.
8. Store in Large Zip Lock Bags.
9. Makes up to 16 cups popped popcorn.

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