

# Caramel Corn

THIS SWEET SNACK ADDS A NEW TASTE TO REGULAR POPCORN



## ingredients

### Sauce:

1/2 cup butter

1 cup dark brown sugar

1/4 cup Karo syrup

1/2 teaspoon salt

1 teaspoon baking soda

### Popcorn:

2 tablespoons vegetable oil

1/3 cup regular, non-microwavable popcorn

## supplies

- 3-quart saucepan with lid
- small saucepan
- baking sheet
- measuring cups and spoons

## WhatToDo:

- 1 Preheat oven to 200 degrees.
- 2 Add oil to 3-quart saucepan, plus 3 kernels of popcorn.
- 3 Cover and turn heat on medium high.
- 4 When the first kernel pops, add rest of popcorn. Cover the popcorn.
- 5 Shake saucepan gently and frequently until all kernels are popped. Remove saucepan from heat and set aside.
- 6 Combine butter, brown sugar, Karo syrup, and salt in small saucepan and bring to boil.
- 7 Heat mixture on medium high for 5 minutes. Stir it constantly.
- 8 Add baking soda and stir until dissolved. (Note: Mixture will become foamy and thicken.)
- 9 Remove from heat and pour immediately over the popcorn so that all kernels are coated.
- 10 Pour popcorn onto baking sheet and bake in oven for 1 hour.
- 11 Let cool and serve.

### Author's Note:

- Note: This recipe involves 20 minutes of prep time and 1 hour of cooking time. This recipe will make 3 quarts of delicious caramel corn.

—Alexis Burling

