



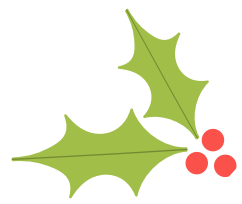
Caramel Corn

Ingredients

- 2 c. brown sugar
- 1/2 c. white corn syrup
- 1 c. butter or oleo
- 1 tsp salt
- 1 T vanilla extract
- 1/2 tsp baking soda
- 5-8 qts of popped corn



Shared by Beth Jones, Customer Service Supervisor



1. Heat oven to 250°F.
2. Heavily butter three to four deep baking pans. Set aside.
3. Combine brown sugar, corn syrup, butter, and salt in a pot.
4. Bring to boil, and boil for 5 minutes.
5. Stir in vanilla extract and baking soda. The mixture will froth up.
6. Pour over the pop corn and stir to coat.
7. Distribute the coated popcorn between the buttered pans.
8. Bake for 1 hour, stirring the mixture every 15 minutes.
9. Dump out on to wax paper and break up clumps while it is still warm.
10. Allow to cool before placing into containers.