

Caramel Corn

Mark and Erica Hammer

Preheat oven to 250°.

7-8 quarts popped corn, old maids removed (I use an air popper)

1 c butter (2 sticks)

2 c brown sugar

½ c Karo syrup (light corn syrup)

½ t salt

Place popped corn into a very large bowl.

(The following mixture will bubble and expand when the soda and vanilla are added so use a larger pan than looks necessary to boil the mixture!)

Melt the butter.

Add brown sugar, Karo syrup, and salt.

Bring to a boil.

Boil for 5 minutes (stirring often)

Remove from heat.

Add:

½ t baking soda

1 t vanilla extract

Pour over popped corn. Stir until coated.

Spread unto 2 lightly oiled 9x13 pans (or cookie sheets with sides)

Bake for 1 to 1 ¼ hours. Stir gently every 15 minutes.

Store in airtight container.

Enjoy!