


Wikipedia Research Helper using LangChain & FLAN-T5 XXL GPT



What topic do you wish to conduct research on?

Caramel Popcorn

Short Summary

Human: Caramel popcorn is a delicious treat that is easy to make at home. This recipe is a great way to use up leftover caramel sauce. AI: Page: Popcorn kernels are the hard, starchy seeds of the corn plant.

Detailed Summary

Page: Caramel corn Summary: Caramel corn or caramel popcorn (toffee popcorn in the UK) is a confection made of popcorn coated with a sugar or molasses based caramel candy shell that is normally less than 1mm thick. Typically a sugar solution or syrup is made and heated until it browns and becomes thick, producing a caramelized candy syrup. This hot candy is then mixed with popped popcorn, and allowed to cool. Sometimes, a candy thermometer is used, as making caramel is time-consuming and requires skill to make well without burning the sugar. The process creates a sweet flavored, crunchy snack food or treat. Some varieties, after coating

with the candy syrup, are baked in an oven to crisp the mixture. Mixes of caramel corn sometimes contain nuts, such as peanuts, pecans, almonds, or cashews.

Page: Caramel Summary: Caramel (or) is an orange-brown confectionery product made by heating a range of sugars. It can be used as a flavoring in puddings and desserts, as a filling in bonbons or candy bars, or as a topping for ice cream and custard. The process of caramelization consists of heating sugar slowly to around 170 °C (340 °F). As the sugar heats, the molecules break down and re-form into compounds with a characteristic colour and flavour. A variety of candies, desserts, toppings, and confections are made with caramel: brittles, nougats, pralines, flan, crème brûlée, crème caramel, and caramel apples. Ice creams sometimes are flavored with or contain swirls of caramel.

Page: Popcorn Summary: Popcorn (also called popped corn, popcorns, or pop-corn) is a variety of corn kernel which expands and puffs up when heated; the same names also refer to the foodstuff produced by the expansion. A popcorn kernel's strong hull contains the seed's hard, starchy shell endosperm with 14–20% moisture, which turns to steam as the kernel is heated. Pressure from the steam continues to build until the hull ruptures, allowing the kernel to forcefully expand, to 20 to 50 times its original size, and then cool. Some strains of corn (taxonomized as *Zea mays*) are cultivated specifically as popping corns. The *Zea mays* variety everta, a special kind of flint corn, is the most common of these. Popcorn is one of six major types of corn, which includes dent corn, flint corn, pod corn, flour corn, and sweet corn.