

# CARAMEL CORN

**From the kitchen of Mary C. Plona**

Category: CONFECTION

Preparation time: 1 1/2 hrs

Servings: 8

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## Ingredients

- 2 sticks Butter, melted
- 2 cups Dark Brown Sugar
- 1/2 cup Dark Karo Syrup
- 1 tsp Salt
- 1/2 tsp Baking Soda
- 1 tsp Vanilla

## Instructions

Blend over heat, butter, brown sugar, & Karo syrup. Stir constantly until syrup comes to a boil. Boil on simmer 5 min without stirring. Take off heat, add vanilla, baking soda & salt. Pour over 2 batches popped popcorn. Bake in oven uncovered for 1 hr at 250F. Mix every 15 min.

