

# Carters Caramel Popcorn

From Elena's Mission in Spokane, Washington  
Daryl and LeAnn also got a sample on our visit there. Amazing!

## Ingredients:

- 1 C Butter
- 2 C Brown Sugar
- 1 C Corn Syrup
- 2 tsp Vanilla
- 1 can sweetened condensed milk

Before cooking, pop 6 bags of microwave popcorn or 20 cups of popcorn. Remove all seeds that did not pop. Make sure you have a really large bowl or several bowls. This makes a huge batch.

Put butter, sugar, and corn syrup in a large sauce pan. Cook until it boils. Boil for 15 minutes on medium heat stirring all the time. When it comes to softball stage, remove from heat and add condensed milk and vanilla. Stir well. Pour over popped popcorn.

Keep in air tight container. It's soft and YUMMY!