

Clone of a Cracker Jack®



This peanutty, caramelly popcorn recipe tastes close to the original. It's very easy to prepare at home and makes great gifts! For a thicker coating of caramel, reduce the popped popcorn to 10 cups.

By themoodyfoodie

Cook: 50 mins

Additional: 30 mins

Total: 1 hr 35 mins

Prep: 15 mins

Servings: 11

Yield: 11 servings



Ingredients

11 cups popped popcorn

1 cup Spanish peanuts

1 ¼ cups dark brown sugar

10 tablespoons unsalted butter,
cut into pieces

¼ cup dark corn syrup

1 teaspoon kosher salt

Directions

Preheat oven to 250 degrees F (120 degrees C).

Spread popcorn in the bottom of a large, deep roasting pan. Sprinkle peanuts over the popcorn.

Combine brown sugar, butter, corn syrup, and salt together in a saucepan over medium-high heat. Cook, whisking constantly, until sugar and butter are melted and sauce is thick and caramelized, 2 to 3 minutes.

Pour caramel sauce over the popcorn and peanuts and stir to coat popcorn and peanuts completely, scooping any peanuts and caramel that fall to the bottom of the roasting pan.

Bake in the preheated oven, stirring occasionally, until caramel and popcorn are crisped, about 45 minutes. Turn popcorn out in a single layer on a sheet of parchment paper to cool completely.

Nutrition Facts

Per Serving: 349 calories; protein 4.4g; carbohydrates 37.4g; fat 21.8g; cholesterol 27.8mg; sodium 313.8mg.