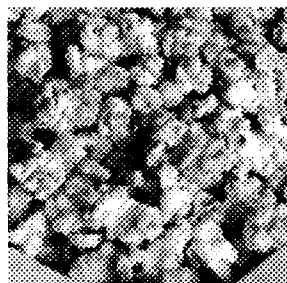
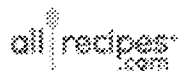


## Caramel Popcorn



**Rated:** ★ ★ ★ ★ ★

**Submitted By:** BS4U2C

**Photo By:** 4LEA

**Prep Time:** 30  
Minutes

**Ready In:** 1 Hour 30  
Minutes

**Cook Time:** 1 Hour

**Servings:** 20

"Popcorn is coated with brown sugar and corn syrup caramel then baked for a crunchy treat."

### INGREDIENTS:

1 cup butter	1/2 teaspoon baking soda
2 cups brown sugar	1 teaspoon vanilla extract
1/2 cup corn syrup	5 quarts popped popcorn
1 teaspoon salt	

### DIRECTIONS:

1. Preheat oven to 250 degrees F (95 degrees C). Place popcorn in a very large bowl.
2. In a medium saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Remove from heat and stir in soda and vanilla. Pour in a thin stream over popcorn, stirring to coat.
3. Place in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

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