

Homemade Caramel Corn

from the kitchen of Kristine Vicente (serves about 6)

Checkerberry Lane Studio - <http://www.checkerberrylane.com>

Ingredients:

8 cups of popped popcorn (two bags of microwave popcorn)

1 cup of butter (two sticks)

1 cup brown sugar; packed

½ cup of light corn syrup

1 teaspoon of baking soda

1. Pre-heat oven to 250 degrees F.
2. Place the popped popcorn in a large roasting pan, sifting out the un-popped kernels
3. Place the butter, brown sugar, corn syrup and baking soda in a large saucepan. (The baking soda will cause the mixture to foam, so an oversized saucepan is needed.)
4. Heat the butter/sugar (caramel) mixture over medium heat, stirring constantly. Mixture will lighten and become almost fluffy.
5. Remove saucepan from heat and allow to cool for about 5 minutes.
6. Pour caramel mixture over popcorn and stir until mixed.
7. Bake for 45 minutes, stirring every 15 minutes.
8. Remove pan from oven and pour onto wax paper. Allow to cool slightly and break apart.