

BEV'S CARAMEL CORN



Ingredients

- 1 c. Real Butter
- 2 c. Brown Sugar
- ½ c. White Corn Syrup
- ½ tsp. Baking Soda
- 1 tsp. Vanilla
- 2 gallons of popped popcorn*

* 1 cup unpopped corn kernels and 4 Tbsp. oil.

We use a Whirlypop pan on the stove, and only ½ c. of kernels will fit at a time so we do two batches.

Directions

1. Pop the corn and place in a very large oven-proof pan. I wash and re-use a disposable foil pan because I don't have a roasting pan.
2. Place brown sugar, butter and corn syrup into a sauce pan over medium heat. Bring to a boil and boil for five minutes, stirring occasionally. Remove from burner. Add baking soda and vanilla. Be careful. This will bubble up and look foamy and be very hot.
3. Pour caramel over popped corn. Stir well to coat. Bake at 250° for 15 minutes. Stir three or four times during baking. Let cool and put in sealed container.