



# Caramel Corn

Pop 3 ½ quarts popcorn. Remove all unpopped kernels. Put popcorn into a roaster pan.

3 ½ quarts popped  
popcorn  
¼ c. white syrup  
1 c. brown sugar  
½ c. butter  
¼ tsp. salt  
½ tsp. baking soda  
¼ tsp. vanilla

In a 1 ½ qt. saucepan, combine syrup, sugar, butter, and salt. Cook and *stir constantly* over medium heat until bubbly. Then cook, *without stirring*, for 5 minutes.

Remove from heat; stir in baking soda and vanilla.

Pour over popped corn and stir to coat well. Put in oven at 275° for 1 hour, *stirring every 15 minutes*.

Remove from oven and cool before serving.