

Enjoy This Classic Caramel Corn Recipe

Ingredients:

Mazola Pure® Cooking Spray

4 quarts popped popcorn

1 cup Domino brown sugar

1/2 cup Karo® Light OR Dark Corn Syrup

1/2 cup Kerrygold butter

1/2 teaspoon Morton salt

1/2 teaspoon baking soda

1 teaspoon Spice Islands® Pure Vanilla Extract

Instructions:

Spray large shallow roasting pan with cooking spray. Add popcorn and place in preheated 250 degrees F oven while preparing caramel.

Mix brown sugar, corn syrup, butter and salt in a heavy 2-quart saucepan. Stirring constantly, bring to a boil over medium heat.

Boil 5 minutes without stirring. Remove from heat. Stir in baking soda and vanilla; mix well.

Pour syrup over warm popcorn, stirring to coat evenly.

Bake for 45 minutes, stirring occasionally. Remove from oven and spread on foil that has been sprayed with cooking spray.

Cool; break apart. Store in tightly covered container.

Source : allrecipes.com