

# Caramel Popcorn

## Ingredients

- 20 cups popped corn  
*{air popcorn popper works great}*
- 2 cups brown sugar, packed
- 1 cup butter
- 1/2 cup light corn syrup
- 1 teaspoon salt
- 1 teaspoon baking soda



## Instructions

*preheat oven to 200°F*

1. Set aside the popped corn in a large bowl/container. *{I used a large oval aluminum foil roasting pan}*
2. In saucepan, combine brown sugar, butter, corn syrup and salt. Heat the mixture on medium heat, stirring occasionally, until bubbly around edges.
3. Continue cooking over medium heat for 5 minutes. The mixture will double in size during this time. No need to stir, that's optional.
4. Remove from heat, add baking soda, and stir the caramel mixture until foamy.
5. Working quickly, pour caramel on popcorn and stir popcorn and caramel together.
6. Divide caramel popcorn between two cookie sheets with sides.  
*{optional: line cookie sheets with parchment paper}*
7. Bake 1 hour, stirring every 15 minutes.
8. Let it cool. Store caramel popcorn in resealable plastic bags or a container with lid.

*{slight variation of the recipe, "mom's caramel popcorn" from Simply Domestic Blog}*