

Caramel Corn



Ingredients

6 cups of popped, buttered popcorn (such as microwave or movie theatre) or 3 tbsp. kernels popped and seasoned with melted butter and salt

1 cup granulated sugar

½ cup water

1 tbsp. light corn syrup

¼ tsp. vanilla extract

1/8 tsp. ground cinnamon

toasted nuts, or candies as desired

Special Equipment

Candy thermometer

Procedure

1. Place popcorn and nuts if desired in a very large heat resistant bowl.
2. In a sauce pot combine sugar and water and corn syrup.
3. Place a lid on the pot and bring to a simmer until all dissolved.
4. Remove lid and attach candy thermometer. Do not use a spoon to stir (it will cause the sugar to bind up). Cook until the candy thermometer reads 150°F.
5. Remove candy thermometer and add vanilla and cinnamon. Swirl pan to combine.
6. Immediately pour sugar syrup over popcorn. Stir a few times to cool the sugar before adding any candies if using.
7. Remove popcorn from bowl in clumps and allow to cool on a sheet pan.
8. Store in an airtight container.

* For a spicy version add 1/8 tsp. cayenne pepper with the cinnamon.