

Caramel Popcorn

- 1-cup sugar
- 1/2 cup butter or margarine
- 1/2 cup light corn syrup
- 1/2 TSP salt
- 1 TSP vanilla extract
- 1/2 TSP baking soda
- 2 (3-oz) packages microwave popcorn, popped (16 cups)

Stir together first 5 ingredients in a saucepan; bring to a boil over medium heat, stirring often. Remove mixture from heat and stir in baking soda. *Tip – Use your 1/2 cup measuring cup to measure the sugar then the corn syrup – it's 1 less thing to wash!*

Place half of the popcorn in 2 lightly greased shallow baking pans. (Or use 1 giant baking pan.) Try to remove all the un-popped kernels you can find. Pour sugar mixture evenly over popcorn; stir well with a lightly greased spatula.

Bake at 250 for 1 hour stirring every 15 minutes, with your spatula making sure you get the mixture off the bottom of the pan. Spread on wax paper to cool, breaking apart large clumps as mixture cools. Store in airtight containers.