

Homemade Caramel Popcorn

3 bags of microwave popcorn
9.25 oz can unsalted peanuts
1 cup light brown sugar
2 sticks unsalted butter
1/2 teaspoon salt

1/2 cup light corn syrup
1 teaspoon maple pancake syrup
1 teaspoon vanilla
1 teaspoon baking soda

LollyChops.com


Preheat oven to 250 degrees. Spray 2 large rimmed cookie sheets/jelly roll pans with pam and set aside.

Pop the popcorn and remove any unpopped kernels. Put in a 1-2 large bowls and mix with peanuts. (I use 2 big plastic popcorn bowls because I don't have one large enough to hold it all)

In a medium saucepan combine the butter, sugar, salt, corn syrup, maple syrup, and vanilla. Bring to a boil over medium-high heat. Stir constantly for 5 minutes, keeping the mixture boiling. Remove from heat and add baking soda while continuing to stir. The mixture will foam/bubble up.

Pour the syrup over the popcorn mix and stir gently until well combined.

Place the popcorn on the prepared cookie sheets and bake for 1 hour, gently stirring every 15 minutes.

Allow mixture to cool about 10 minutes and stir gently again. Once it is completely cool you can store it in big ziploc bags or put in cute packaging for the perfect last minute Christmas gift!

Note: I prefer Orville Redenbacher's Simply Salt I'm not quite sure how fake butter flavor popcorn would work with this.

Recipe brought to you by: Lindsey of lindseydoby.blogspot.com (The Cookie Jar) 12/21/08



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