



Caramel & Nuts Popcorn

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ingredients

- 10 cups popped popcorn
- 1 cup butter
- 1 1/2 cups brown sugar
- 1/3 cup light corn syrup
- 1 Tablespoon vanilla
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup peanuts

directions

- Heat oven to 250 degrees.
- Pour the popcorn in a large bowl.
- Line a large cookie sheet with parchment paper.
- In a large saucepan, melt the butter, brown sugar, and corn syrup. Stir until the sugar is completely dissolved.
- Bring to a boil and boil for 4 minutes, stirring constantly. It will become smooth and change colors.
- Remove the saucepan from the heat and add vanilla, salt, and baking soda. The baking soda will cause the caramel to foam up. This is what you want.
- Quickly and carefully, pour the caramel over the popcorn. Add peanuts. Stir until everything has been coated.
- Pour popcorn onto a large lined cookie sheet - (parchment paper) and place it into the oven. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Remove from the oven and let cool completely. Store in an air-tight container.

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