

Caramel Popcorn

Print this recipe

- 1 bag popped popcorn (about 12 cups)
- 1/4 cup butter
- 1/2 cup packed brown sugar
- 2 tablespoons milk
- 1/8 teaspoon baking soda
- 1/2 tablespoon light corn syrup



Preheat your oven to 250 degrees and line a cookie sheet with foil (and spray with cooking spray) or a silicone baking mat.

In a medium saucepan, melt the butter over medium heat. Add in the brown sugar and bring to a boil while stirring. Stir in the milk, baking soda, and corn syrup and bring to a boil again. Remove from heat and cool for 15 minutes. Place the popcorn in a large heat-proof bowl. After the brown sugar mixture has cooled, pour it over the popcorn in the bowl and toss to coat.

Spread the popcorn in a single layer on the cookie sheet. Bake for 45 minutes, stirring every 15 minutes. Remove from the oven and let cool.

Adapted from Pennies on a Platter

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