

A Recipe From *tikkido*

Homemade Caramel Corn

<https://tikkido.com/blog/homemade-caramel-corn-recipe>

Ingredients:

- 4-5 quarts of popped popcorn. NO unpopped kernels!
- 2 cups packed brown sugar
- 1 cup butter
- 1/2 cup light Karo syrup
- 1 teaspoon salt
- 3 Tablespoons molasses
- 1 teaspoon baking soda

Instructions:

1. Put popped popcorn in a large roasting pan. Be very careful not to get any kernels in there! You could break a tooth on a kernel coated in candy and hidden in a cluster of popcorn.
2. Place butter, molasses, Karo syrup, sugar, and salt in a large saucepan. Cook, stirring occasionally, until bubbly at the edges. Cook on medium heat for another five minutes.
3. Remove saucepan from heat, and quickly stir in the baking soda. The mixture will foam up (which is why we used a larger saucepan), so don't be alarmed.
4. Pour the hot sugar mixture over the popcorn and stir until well coated.
5. Bake at 200 degrees Fahrenheit for 1 hour, stirring the popcorn every 15 minutes.
6. Spread on parchment paper to cool in a single layer (otherwise the popcorn will cool into one giant popcorn ball).

