

A Recipe From *tikkido*

Cotton Candy Popcorn

<https://tikkido.com/blog/cotton-candy-popcorn>

Cotton Candy Popcorn

- 4-5 quarts of popped popcorn (NO unpopped kernels!)
- 2 cups cotton candy sugar (for a more pastel version, use 1 cup cotton candy sugar, 1 cup regular white sugar)
- 1 cup butter
- 1/2 cup light Karo syrup
- 1 teaspoon salt
- 1 teaspoon baking soda

Instructions:

1. Place 4-5 quarts of the popped popcorn into a large roasting pan.
2. Place butter, Karo syrup, cotton candy 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.
4. Quickly pour the mixture over the popcorn in the roasting pan. Toss the popcorn to coat evenly with the hot cotton candy sugar mixture.
5. Bake at 200 degrees Fahrenheit for 1 hour, stirring the popcorn every 15 minutes.

