

CARAMEL POPCORN

An inexpensive snack for everyone—freezes well in airtight cans

1½ c. white sugar	¼ c. butter or margarine
1 c. brown sugar, firmly packed	(½ stick)
¾ c. dark corn syrup	1 tsp. baking soda
¾ c. water	1 tsp. vanilla
1 tsp. salt	7 qts. popped corn

Combine white and brown sugars, corn syrup and water in 2-qt. heavy saucepan. Cook over medium heat, stirring frequently and wiping sides of pan with damp pastry brush, until mixture reaches soft crack stage (290°).

Stir in salt (1 tsp. is correct) and continue cooking at a steady, low boil to the hard crack stage (300°).

Remove from heat and stir in butter, baking soda and vanilla until well blended. Slowly pour over popped corn, stirring until kernels are well coated.

Turn onto a clean, cool surface and spread out. When cold, break in pieces. Makes about 7 quarts caramel corn.

2/99 - Cut corn to 5 qt. (3/4c)

From:
Homemade Candy
(Farm Journal)
Doubleday 1970

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