

Caramel Popcorn

Ingredients:

- 1 Cup Brown Sugar
- 1/2 Cup Karo Syrup
- 1/2 Cup Butter
- 1/4 tsp. Salt
- 1/2 tsp. Baking Soda
- 1 tsp. Vanilla
- 16 Cups Popped Popcorn



Instructions:

- In a medium saucepan, melt brown sugar, karo syrup, butter, and salt together- stirring constantly.
- Bring to boil over medium heat- boil for 5 minutes, then remove from heat.
- Stir in baking Soda and Vanilla
- Pour over 16 cups of already popped popcorn, stir to coat popcorn evenly with mixture
- Let cool, contents will be hot and sticky, then enjoy!