

Jenny's Caramel Corn

Don't make this if you have no will power – it's unbelievably good and won't last long. Pop the corn fresh using an air popper, a pot on the stove or my paper bag microwave method (see my video) but do not use store bought popped or the packaged microwave kind. You'll need a baking sheet with a rim so the mixture doesn't spill out when you stir it. It's easy to make & may be the best caramel corn on the planet!

8 cups fresh popped popcorn (1/3 cup popping corn)
3/4 cup any nuts (almonds/walnuts/pecans/dry roasted peanuts)
5 Tablespoons unsalted butter
1/2 cup brown sugar
1/4 cup corn syrup
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla

1. Preheat oven to 250°.
2. Place popped corn into a large bowl. Place the nuts on top.
3. Heat the butter, brown sugar, corn syrup, and salt in a small saucepan. Bring to a boil, stirring until butter is melted. Reduce heat and boil, undisturbed and uncovered, for 5 min.
4. Remove saucepan from heat and stir in baking soda & vanilla.
5. Pour the syrup over the nuts & popcorn, stirring quickly.
6. Spread the mixture onto an ungreased baking sheet. Bake for one hour, removing briefly every 15 minutes to stir.
7. Spread the mixture onto wax paper to cool. It will seem sticky at first but it will dry up nicely.