

## Baked caramel corn

- 1 cup (2 cubes) butter or margarine
- 2 cups firmly packed brown sugar
- ½ cup light or dark corn syrup
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon vanilla
- 6 quarts popped popcorn

Preheat the oven to 250 degrees.

Melt the butter in a medium saucepan. Stir in the brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes.

Remove from the heat. Stir in the soda and vanilla. Gradually pour over the popped corn, mixing well. Turn into 2 large, shallow baking or roasting pans. Bake 1 hour, stirring every 15 minutes.

Remove from the oven. Cool completely. Break apart and store in tightly covered container.

Makes about 5 quarts.