

Cousin Charlie's Christmas Caramel Corn

8 c. popped popcorn

1 1/2 c. whole almonds, peanuts,
cashews or pecan halves

1 6 oz. pkg. dried fruit bits

1 c. packed Imperial Brown Sugar

1/2 c. Imperial Granulated Sugar

2/3 c. butter or margarine

1/3 c. light corn syrup

1/2 tsp. baking soda

1/2 tsp. vanilla

Place first three ingredients on a cookie sheet. In a heavy saucepan, combine next four ingredients. Cook over medium heat to boiling, stirring often. Continue, stirring occasionally, until mixture is golden brown.

(About 15 min.) Remove from heat; stir in baking soda and vanilla. Pour over popcorn mixture, stirring gently to coat. Bake at 300 degrees for 15 min.; stir. Bake 5 min. more. Transfer to foil; cool thoroughly.

Break up. Store in airtight container. Makes about 10 cups.

