

Vegan Cinnabon Caramel Corn

<http://reciperhapsody.wordpress.com>

½ cup popcorn kernels or about 12 cups popped corn
½ cup roughly chopped pecans
½ cup roughly chopped walnuts
½ cup Earth Balance
1 cup packed light brown sugar
¼ cup light agave nectar or light corn syrup
1 ½ teaspoons cinnamon
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon vanilla extract
6 ounces vegan white chocolate, roughly chopped*
1 tablespoon coconut oil

Preheat oven to 200 degrees. Use an air popper to pop corn into a large bowl. Fish out any unpopped kernels, then sprinkle the nuts over the top and set aside. In a large saucepan, melt the Earth Balance over medium heat; stir in the brown sugar, agave nectar, cinnamon & salt. Bring to a boil while stirring constantly (I increase heat to medium-high to achieve this faster, then reduce heat back to medium once it's boiling), then allow to boil for 4 minutes without stirring. Remove from heat and stir in soda and vanilla (mixture will bubble up and become foamy). Pour over the popcorn and stir well to coat. Spread out on a large rimmed baking sheet and bake in preheated oven for half an hour, stirring halfway through baking time. Remove from oven and scatter onto waxed paper-lined cookie sheets. Place white chocolate and coconut oil in microwave safe bowl and heat for 30 seconds; stir. Heat in 15-second intervals, stirring in between, until smooth. This should only take 1-2 times. Using a spoon, drizzle chocolate over the popcorn and put in refrigerator for ten minutes or until chocolate is firm. Break into pieces and store in an airtight container or Ziploc bags.

*If you use homemade vegan white chocolate, do not melt it (it becomes too liquid and won't coat the pieces very well). Instead, chop fine and once the caramel corn is spread on waxed paper lined cookie sheets, scatter it over the top so that the heat from the caramel corn will melt it. Place the sheets in the refrigerator as soon as the chocolate is on top to keep it from melting too fast or it will drain to the bottom instead of staying on top.