

Orange Pecan Caramel Corn

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Ingredients:

3 bags microwave popcorn
1 stick butter
2 cups brown sugar
1/2 cup corn syrup
1 tsp salt
1/2 tsp vanilla
1/2 tsp orange zest
3 TBSP orange juice
1/2 tsp baking soda
1 cup pecan halves

Directions:

*Preheat oven to 250 degrees. Spray a large tin foil roasting pan and a heat resistant spatula or large metal spoon.

*Pop the popcorn and carefully remove any unpopped seeds before placing the popcorn in the roasting pan. Move to the oven.

*In a medium sized saucepan over medium heat, melt the butter. Add the brown sugar, corn syrup and salt. Cook, stirring constantly until it comes to a boil. Allow to boil for 3 minutes without stirring, then move from the heat.

*Remove the popcorn from the oven and mix in the pecans.

*To the sauce, add the vanilla, orange zest and orange juice, mix quickly. Add the baking soda and mix until it's fully incorporated.

*Pour the orange caramel sauce over the popcorn and pecans and mix well. Put in the oven for 20 minutes. Remove from oven, mix well and return to the oven for 20 more minutes. Repeat for a third time and then remove from oven.