

Baked Caramel Corn

- 1-1/2 cups popcorn, popped (3 batches air pop)
 - 3/4 cup butter or margarine
 - 1-1/2 cups firmly packed brown sugar
 - 1/4 cup plus 2 Tbsp. light or dark corn syrup
 - 1/2 tsp. salt
 - 1/2 tsp. baking soda
 - 1/2 tsp. vanilla extract
1. Coat bottom and sides of large roasting pan with vegetable oil spray.
 2. Place popped popcorn in roasting pan. Or just pop directly into the roasting pan.
 3. In a heavy pan, slowly melt butter; stir in brown sugar, corn syrup and salt. Heat to a boil, stirring constantly; boil without stirring 5 minutes. Remove from heat; stir in baking soda and vanilla.
 4. Pour over popped popcorn, mixing well. Bake in preheated 250° oven 1 hour, stirring every 15 minutes.
 5. Remove from oven, and cool completely.
 6. Break apart and store in tightly covered container.

<http://recipes.alwaysbcmom.com/2009/01/baked-caramel-corn.html>