

Microwave Caramel Corn

Ingredients needed

2 quarts popped popcorn
½ cup peanuts/chopped nuts(OPTIONAL)
1 cup brown sugar
½ cup margarine or butter
¼ cup light corn syrup
½ tsp salt
½ tsp baking soda

Tools/Supplies needed

Large brown paper heavy grocery bag
Sheet pan covered with foil/parchment paper
Two good oven mitts
Spray oil
Microwave safe bowl- Medium size
Wooden spoon/heat safe rubber spatula

1. Make sure popcorn is popped and ready to go before you start making toppings. Also line a cookie sheet with parchment or foil before you start cooking.
2. Combine in a microwave safe bowl: brown sugar, margarine, corn syrup, and salt stir well to completely mix all ingredients.
3. Microwave for 2 to 3 minutes watching carefully to make sure it boils. When the mixture starts to boil, start a new timer and continue to microwave for 2 minutes at full power.
4. Spray the bottom of the inside of the paper bag with oil. Spray up the sides at least half way. Pour in the cooked popcorn and nuts and shake to combine.
5. When two minutes is up in the microwave, remove the bowl from the microwave with oven mitts and stir in baking soda using a wooden spoon or heat proof plastic spatula. ***The mixture will become foamy.*** That is the desired effect.
6. Carefully pour the sugar mixture over the popcorn and nuts.
7. Roll bag slightly closed and shake. ***Keep your oven mitts on.***
8. Return the bag to the microwave and microwave for 90 seconds. Remove the bag after 90 seconds and shake to coat. ***Keep your oven mitts on.***
9. Repeat step 8. Shake the bag again after.
10. Return to the microwave for 30 more seconds.
11. Shake one last time then pour out onto the lined cookie sheet. Spread out with a spoon or rubber spatula.
12. Keep the layer thin and allow it to cool before you try to eat.
13. Clean up. You can package it into lunch bags to share with your family or just eat it yourself.