

Caramel Corn

Servings: 1 **Prep:** 10 min **Cook:** 1 hr 15 min **Total:** 1 hr 15 min

Ingredients

2 Cups	Brown sugar
2 Sticks	Margarine
1/2 Cup	Corn syrup *(Dark or golden)*
1 tsp.	Salt
1 tsp.	Soda *(Baking soda)*
7.5 Quarts	Popped popcorn

Instructions

1. Cook brown sugar, margarine, corn syrup, and salt for 5 minutes on medium heat.
2. Take off burner and add 1 tsp. soda and mix well.
3. Pour over 7 1/2 quarts of popped popcorn and mix well.
4. Put in two 9 by 13 inch cake pans.
5. Bake at 200 degrees oven for 1 hour, mixing every 15 minutes.

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