



**Hull Free
Caramel Corn**

From the Kitchen of:

1/2 cup corn syrup

2 cups firmly packed brown sugar

1/2 tsp. Baking Soda

1 Bag of Hull-free popped corn

Bring the syrup, margarine, brown sugar and salt to a boil in a Medium sized saucepan. Boil for 5 minutes, stirring constantly. Remove from heat; add the soda and vanilla. Stir well but quickly, it will foam. Pour over the popcorn in a large bowl. Mix Well.

Place the popcorn in a lightly oiled roaster pan (or coat it with Vegetable cooking spray) Bake at 250° for one hour, stirring every 15 minutes. Turn out onto wax paper. Let cool and then break apart.