

## My Amish Friend's Caramel Corn

7 quarts (28 cups) plain popped popcorn  
2 cups dry roasted peanuts (optional - I don't use this)  
2 cups brown sugar  
1/2 cup light corn syrup  
1 teaspoon salt  
1 cup butter or margarine  
1/2 teaspoon baking soda  
1 teaspoon vanilla extract



### Directions:

Place the popped popcorn into shallow greased baking pans. You may use roasting pans, jelly roll pans, or disposable roasting pans. (I use one large foil pan that was the base of a catered chaffing pan and I don't grease or spray it. I wouldn't use anything too shallow because you have to stir it in the pan.) Add the peanuts if using. Set aside.

Preheat oven to 250 degrees F. Combine the brown sugar, corn syrup, butter/margarine and salt in a saucepan. Bring to a boil over medium heat, stirring enough to blend. Once the mixture begins to boil, boil for 5 minutes while stirring constantly.

Remove from heat and stir in the baking soda and vanilla. The mixture will be light and foamy. Immediately pour over the popcorn in the pan(s) and stir to coat. Don't worry too much at this point about getting all of the corn coated.

Bake for 1 hour, removing the pans, and giving them a good stir every 15 minutes. Line the counter top with waxed paper. Dump the corn out onto the waxed paper and separate the pieces. Allow to cool completely, then store in airtight containers or resealable bags.

*Source: Allrecipes.com*

*shared by: Peggy Tibbitt*