

# Buttery Vanilla Caramel Corn

Makes about 18 cups

14 cups	popped popcorn
2 cups	whole almonds and/or roasted salted cashews (optional)
1½ cups	packed brown sugar
¾ cup	butter
⅓ cup	brown rice syrup
½ teaspoon	baking soda
½ teaspoon	vanilla extract

Preheat oven to 300°F. Remove all unpopped kernels from popped popcorn. Put popcorn and nuts (if desired) into a 17x17x2 inch roasting pan. Keep popcorn warm in the oven while making the caramel mixture.

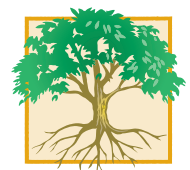
Butter a large sheet of aluminum foil: set aside. For caramel, in a medium to large saucepan, combine brown sugar, butter, and brown rice syrup. Cook and stir over medium heat until mixture boils. Continue boiling at a moderate, steady rate, without stirring for 5 more minutes.

Remove saucepan from heat. Stir in baking soda and vanilla. Mixture will expand when baking soda and vanilla are added, so be sure the saucepan you are using is large enough to accommodate this. Pour caramel over the popped popcorn and stir gently to coat thoroughly. Bake for 15 minutes. Stir mixture. Bake for 5 minutes more. Spread caramel corn onto prepared foil sheet. Cool caramel corn. Package in airtight container for gift giving.

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1600 S. 3rd West Missoula, MT

406.541.3663



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