

Caramel Corn

1. Add water, brown sugar, white sugar, corn syrup and salt to a deep kettle.
2. Turn heat on high and stir constantly – do not scorch.
3. Cook to 270 degrees and add butter.
4. Cook to 300 degrees and turn off heat.
5. Stir in half the popcorn and coat thoroughly with syrup.
6. Add the remaining popcorn and mix it thoroughly until all popcorn is uniformly coated.
7. Spread on table to cool.
8. Package in a 6x10" CPC bag with 5oz. of product or in a 8 1/2 X 14" CPC bag with 1 lb. of product immediately after cooling, to prevent humidity from making it sticky.

Weight Conversions:

5 oz. = .31-.32

1 lb. = 1.00