



Grammy's Caramel Corn

8 quarts popped corn

1 cup butter

1 tsp. butter flavoring

2 cups brown sugar

1/2 cup white corn syrup

1/2 tsp. baking soda

Divide popped corn into two flat pans. In a saucepan, combine butter, butter flavoring, sugar, and corn syrup. Boil for 5 minutes. Stir in baking soda. Pour mixture over corn and mix well. Bake 1 hour at 250 degrees, stirring every 20 minutes.

****One of Grammy's Tips:** Line pans with foil and coat with a nonstick spray to avoid sticking.

Enjoy!