



Caramel Popcorn

Ingredients

- 5 quarts popped popcorn (about 20 cups)
- 1 cup unsalted butter
- 2 cups packed brown sugar
- ½ cup light corn syrup
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda

Instructions

1. **Preheat the oven** to 250°F (120°C). Line two large shallow baking dishes or rimmed baking sheets with parchment paper or lightly grease them.
2. **Place the popcorn** in an extra-large mixing bowl. If needed, work in batches.
3. **Make the caramel:** In a medium saucepan, melt the butter over medium heat. Stir in brown sugar, corn syrup, and salt. Bring to a gentle boil, stirring constantly. Once it reaches a boil, stop stirring and let it bubble for **4 minutes**.
4. **Finish the caramel:** Remove from heat and quickly stir in vanilla and baking soda. The mixture will foam up—this is normal.
5. **Coat the popcorn:** Immediately pour the hot caramel over the popcorn in a thin stream, stirring as you pour. Mix until the popcorn is evenly coated.
6. **Bake:** Divide the coated popcorn between your prepared baking dishes. Bake for **1 hour**, stirring every 15 minutes for even coating.
7. **Cool and enjoy:** Remove from oven and let the caramel popcorn cool completely. Break into pieces and serve or store in an airtight container.