



## CinnamonSugar Popcorn

Oscar · 28/09/2024



### Prep Time

20 mins

### Difficult

Medium

### Servings

55 mins

### Description

This sweet popcorn recipe makes a lot so either invite your friends or store it in an airtight container for later I first tried this when I was visiting my sister in West Virginia After trying it I loved it However I neglected to ask her for the recipe Ten years later I have it and I still love it The kids can help make it if you use an air popper which I did to reduce fat and calories theres enough in the butter I used my deepdish lasagna pan to cook it in the oven You can use a roasting pan or a large deepdish pan

### Ingredients

— - 1 cup unpopped popcorn - ½ cup butter - ½ cup white sugar - 2 teaspoons ground cinnamon - ½ teaspoon salt - ½ teaspoon vanilla extract

### Instructions

1. Gather all ingredients. Preheat the oven to 250 degrees F (120 degrees C). Dotdash Meredith Food Studios Pop corn using an air popper according to the manufacturer's directions. Place into a large mixing bowl and set aside. Melt butter in a small saucepan over medium heat. Dotdash Meredith Food Studios Stir in sugar
2. cinnamon
3. salt
4. and vanilla; cook until thick and bubbly. Pour over popcorn; stir until evenly coated. Dotdash Meredith Food Studios Spread popcorn into a large roasting pan. Bake in the preheated oven for 10 minutes. Turn the oven off and allow popcorn to stay in the oven for 20 minutes. Remove from the oven and let cool completely before serving. Dotdash Meredith Food Studios