

My Amish Friend's Caramel Corn

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

30

Description

This caramel corn recipe is the best It comes from an Amish family who packages this treat and gives it to friends and neighbors every Christmas It is truly the tastiest easiest and most foolproof caramel corn recipe youll ever find Store in airtight containers or resealable bags

Ingredients

— - 7 quarts plain popped popcorn - 2 cups dry roasted peanuts (Optional) - 2 cups brown sugar - 1 cup margarine - ½ cup light corn syrup - 1 teaspoon salt - 1 teaspoon vanilla extract - ½ teaspoon baking soda

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Grease two rimmed baking sheets. Place 1/2 of the popped popcorn and 1/2 of the peanuts onto each prepared baking sheet. Bring brown sugar
2. margarine
3. corn syrup
4. and salt to a boil in a saucepan over medium heat
5. stirring occasionally to blend. Once boiling
6. boil for 5 minutes
7. stirring constantly. Remove from the heat and stir in vanilla and baking soda; mixture will be light and foamy. Immediately pour hot liquid over popcorn and nuts. Stir until pretty well coated. Bake in the preheated oven for 1 hour
8. removing the pans and giving them each a good stir every 15 minutes. Line your countertop with waxed paper. Remove popcorn and nuts from the oven; dump onto waxed paper and separate any large clumps. Allow to cool completely. Recipe Tip You can use roasting pans
9. jelly roll pans
10. or disposable roasting pans instead of rimmed baking sheets.