

Puffed Caramel Corn

Savannah · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Puffed corn can be found in the potato chip aisle of your grocery store and is used in this recipe to make great caramel corn without hulls or unpopped kernels Warning you need to make a double batch of this because it doesnt last long at least not in my house Very addicting Love it

Ingredients

— - 1 (8 ounce) bag corn puffs (such as O-Ke-Doke) - 1 cup salted peanuts (Optional) - 1 cup butter - 1 cup packed brown sugar - ½ cup light corn syrup - 1 teaspoon baking soda

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Combine corn puffs and peanuts in a large roasting pan. Bring butter
2. brown sugar
3. and corn syrup to a boil in a heavy 2-quart saucepan. Cook and stir for 2 minutes. Dotdash Meredith Food Studios Remove from heat; stir in baking soda until mixture foams up. Dotdash Meredith Food Studios Pour over corn puff mixture and toss well using rubber spatulas. Bake in the preheated oven
4. stirring every 10 to 15 minutes
5. until a cooled piece of corn is crunchy
6. about 45 minutes. Dotdash Meredith Food Studios Spread on waxed paper to cool. Break apart and store in an airtight container. Recipe Tip The caramel corn will be hot. Please handle it carefully and use utensils.