

ChocolateCovered Caramel Corn

Savannah · 29/09/2024



Prep Time

1 hr 41 mins

Difficult

Medium

Servings

16

Description

Chocolatecovered caramel corn Disposable roasting pans work great for mixing Store in airtight containers or resealable plastic bags

Ingredients

- - 4 (3.25 ounce) packages butter-flavored microwave 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 - 1 (14 ounce) bag chocolate almond bark
- broken into pieces

Instructions

1. Place 1 bag popcorn in the microwave; cook on high until popping begins to slow down
2. about 2 1/2 minutes. Repeat with remaining bags. Open bags carefully; divide popcorn between 2 shallow baking dishes. Mix in peanuts. Preheat oven to 250 degrees F (120 degrees C). Combine brown sugar
3. margarine
4. corn syrup
5. and salt in a saucepan over medium heat. Bring to a boil
6. stirring enough to blend. Simmer
7. stirring constantly
8. for 5 minutes. Remove from heat; mix in vanilla extract and baking soda until mixture is light and foamy. Pour brown sugar mixture over the popcorn-peanut mixture; stir to coat. Bake in the preheated oven
9. stirring every 25 minutes
10. until a cooled piece of popcorn is crunchy
11. about 1 hour. Line a flat work surface with waxed paper. Pour popcorn onto the waxed paper. Break up any large clusters. Melt chocolate almond bark in a microwave-safe glass or ceramic bowl in 15-second intervals
12. stirring after each melting
13. 1 to 3 minutes. Pour into a resealable plastic bag; snip off 1 corner. Drizzle melted chocolate over popcorn. Let popcorn cool completely.