

Betty's Old-Fashioned Caramel Popcorn Balls + Halloween Fun with Carter



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In this video, Betty demonstrates how to make Old Fashioned Caramel Popcorn Balls. These are the kind of Halloween treats that were handed out when I was the age to go "trick-or-treating." Our grandson, Carter dropped by during the popcorn ball making to show off his Halloween costume.

Ingredients:

8 cups popped corn
 $\frac{3}{4}$ cup brown sugar, firmly packed
 $\frac{3}{4}$ cup white sugar
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{2}$ cup water
1 teaspoon white vinegar
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup butter

Measure 8 cups popped corn into a large bowl or pan. Sort out any un-popped corn and discard. Combine $\frac{3}{4}$ cup brown sugar, $\frac{3}{4}$ cup white sugar, $\frac{1}{2}$ cup light corn syrup, $\frac{1}{2}$ cup water, 1 teaspoon white vinegar, and $\frac{1}{4}$ teaspoon salt in a 2-quart saucepan. Heat to boiling over medium-high heat, stirring frequently. Cook constantly to 260 degrees on candy thermometer (or hard ball stage). Reduce heat to low; stir in $\frac{3}{4}$ cup butter until melted. Pour syrup in thin stream over popped corn, stirring until corn is well-coated. Cool slightly. Butter hands, and shape mixture into 3-inch balls and place on waxed paper. You must squeeze the popcorn tightly into balls, otherwise the balls may have a tendency to fall apart before they dry. You may speed up the process of getting the popcorn balls to set up by placing them in the refrigerator. Store in an airtight container, or wrap individually with plastic wrap. These are delicious treats at Halloween time, but should be given cautiously to children, as they may not be used to eating popcorn. Happy Halloween to you and yours! --Betty