

# Betty's Party Caramel-Coated Popcorn Recipe



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In this video, Betty demonstrates how to make Party Caramel-Coated Popped Corn. This popcorn has a delicious caramel topping, and it is perfect for munching on while you watch a movie or ballgame. Or, you can enjoy it as a comfort food when you want to curl up on the couch!

## Ingredients:

5 to 8 cups popped popcorn, with unpopped kernels removed (This will heavily coat a microwave package of popped corn. If you like a thinner coating, you can use 2 microwave packages, or just refrain from pouring all the topping on your popcorn.)

½ stick butter, melted

1 cup light brown sugar, firmly packed

2 tablespoons milk

1 teaspoon vanilla extract

¼ to ½ teaspoon baking soda

½ cup peanuts (optional) (I did not use nuts, but you may add any nuts of your choice.)

Cooking oil spray

Begin by popping the corn you want to coat with caramel topping. Then, spray a large bowl and a large spoon with cooking oil spray. Place about half of the popped popcorn into the sprayed bowl. Now, prepare your topping. In a medium-sized saucepan, melt ½ stick butter. Add 1 cup light brown sugar, 2 tablespoons milk, ½ teaspoon vanilla extract, and ½ cup peanuts (if desired). Mix together, and bring to a boil over medium heat. When the mixture is at a full, rolling boil, cook for 1 minute, stirring constantly. Remove from heat, and add ¼ to ½ teaspoon of baking soda. Stir the baking soda briskly into the cooked coating mixture. The consistency of the mixture will change, and it will bubble up some. Continue to stir, occasionally, as the coating begins to cool. After about a couple of minutes, the coating will thicken and begin to lose its gloss. Quickly pour about half of it over the popcorn in the greased bowl. (Make sure you don't let the topping set up before you get your popcorn coated!) Gently stir the popcorn/coating mixture with the greased spoon. Working quickly, add as much more popcorn as you want to coat, pour the remaining coating over the popcorn, and stir quickly, but gently. When the popcorn is coated to your satisfaction, pour it out onto a baking pan that has been covered with waxed paper. Spread it out as evenly as possible. Let it cool, (which will be very quick), and then break it apart and place it in serving bowls. Enjoy!!! Happy movie! Happy ballgame! Happy comfort food!