

LOADED CARAMEL POPCORN

By Jason Roberts

Ingredients:

4 cups freshly popped corn
¾ cup chopped toasted almonds or peanuts (optional)
1 cup brown sugar
½ cup butter
½ cup honey
½ tsp. vanilla extract
½ tsp. baking soda
½ tsp. of salt

Instructions:

1. In a large sauce pan mix sugar, butter, honey and salt. Stir over medium heat until boiling. Continue to boil for a few minutes, stirring occasionally.
2. Remove from heat add vanilla and baking soda. Pour in popcorn and nuts (optional). Mix well to coat evenly.
3. Place the pan into the oven and Bake in a preheated oven 130°C/270° F oven for about 30 minutes, stirring occasionally.
4. Remove from heat and pour out onto a tray prepared with parchment paper to cool, break apart and store in tightly covered container.