

Baked Caramel Popcorn

By Kimberle Brown



2 c brown sugar

2 sticks margarine (Blue Bonnet)

1/2c White Karo syrup

1 tsp. salt

1/2tsp Baking soda

1/2 tsp Almond extract

4 packages Natural or Light Butter Microwave Popcorn

Large Roasting Pan (disposable turkey pans work well)

Pop the corn and pour carefully into the roasting pan, making sure the old maids do not go into the pan. You should have about 9 quarts of popped corn. Bring the first four ingredients to a boil. Continue to boil for 5 minutes, while stirring. Remove from heat. Add the 1/2 tsp of baking soda and mix well. Add the 1/2 tsp of almond extract mix well. Work quickly and pour the caramel over the popcorn, mixing it evenly. Bake in a 200 degree oven for one hour. Every fifteen minutes stir the popcorn mixture thoroughly. Cool on a wire rack and enjoy!