



# Caramel Apple Popcorn

Makes: 16 servings

Prep Time: 25 minutes Cook Time: 20 minutes

Total Time: 45 minutes

## Ingredients

- 16 cups popped popcorn (see Chef's Notes)
- 1 & 1/2 cups apple cider (you could also use 100% apple juice)
- 3 tbsp corn syrup
- 3/4 cup unsalted butter
- 1 cup light brown sugar
- 1/2 cup dark brown sugar (if you don't have dark brown sugar you can omit it and just use 1 & 1/2 cups total of light brown sugar)
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp kosher salt
- 2 tsp vanilla extract
- 1 tsp baking soda

## Instructions

Prepare a work surface (kitchen counter) by laying out a 4-foot long piece of parchment paper.

After popping the popcorn, transfer it to a bowl. Lift the popcorn with your hands and shake the bowl lightly so the unpopped kernels fall to the bottom. Lift the 4 quarts of popcorn out of the bowl and transfer to a large brown paper grocery bag.

In a medium-size non-stick sauté pan, bring the apple cider to a boil over medium high heat. Boil vigorously, stirring occasionally, for 8-10 minutes or until the cider is reduced to 1/4 cup. Transfer the cider to a large microwave-safe bowl.

Add the corn syrup to the cider syrup and stir well to combine. Add the butter, brown sugars, cinnamon, nutmeg and salt and stir until everything is well incorporated. Place in the microwave and heat on high power for 3 minutes. Stir.

After stirring, return to the microwave for 1 minute. The mixture should be bubbling up furiously by this point. Remove bowl and stir well then return to the microwave for another minute. Repeat this cooking and stirring for a total of 3 minutes.

Remove the bowl from the microwave and stir in the vanilla and baking soda. Stir until all of the baking soda is well incorporated. Pour the hot mixture over the popcorn in the bag. Fold the top of the bag down once and shake, shake, shake to distribute syrup through the corn.

Microwave on high power for 1 minute. Remove the bag and hold it at the folded-down top and one of the bottom corners. Shake well then return to the microwave for another minute. Repeat cooking and shaking two more times for a total of 5 minutes. Turn the popcorn out onto the prepared parchment paper. Allow to cool completely.

Store in an airtight container. The caramel corn will keep well for 1-2 weeks.

### Chef's Notes:

I like to use “mushroom” popcorn kernels as they produce big popped corn with lots of nooks and crannies to capture the caramel. This is the popcorn that I like but feel free to use whichever you prefer.

I use an old-fashioned whirly pop to pop my popcorn. I've used it for years and always get excellent popcorn but you can also pop it in a large pot on the stovetop.

I use 3/4 cup kernels and 3 tablespoons of canola oil to make 16 cups of popped corn.

*Recipe adapted from The Cafe Sucre Farine*