



Makes: 16 servings

Prep Time: 30 minutes Cook Time: 15 minutes

Total Time: 45 minutes

Ingredients

- 16 cups popped popcorn (see Chef's Notes)
- 3/4 cup unsalted butter
- 1/2 cup corn syrup (not high fructose corn syrup - I use Karo)
- 1 tbsp molasses
- 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.)
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp allspice
- 1/4 tsp ground cloves
- 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.

Place the butter in a large (2 quart) microwave safe bowl and microwave on high power for two minutes or until the butter is melted. Add the corn syrup and stir well to combine. Add the molasses, brown sugars, cinnamon, ginger, allspice, cloves and salt. Stir until everything is well incorporated.

Place in the microwave and heat on high power for 2 minutes. Stir then return to the microwave for 1 minute. The mixture should be bubbling up furiously by this point. Remove bowl and stir then return to the microwave for another minute. Repeat this cooking for one minute and stirring two more times.

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. You may need to use a pot holder as the bag will be hot. Shake well then return to the microwave for another minute.

Repeat cooking and shaking two more times for a total of 4 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