

Caramel Corn or Copycat Cracker Jacks

9-10 cups popped popcorn

2 cups roasted peanuts 250 grams

1 cup brown sugar, firmly packed 220 grams

1/2 cup Karo light or dark corn syrup 120 ml

1/2 cup butter/marg 113 grams

1/2 tsp salt

1/2 tsp vanilla

1/2 tsp baking soda

Directions:

Preheat oven to 250 F/120 C. Line rimmed baking sheet with parchment paper.

Combine popcorn and peanuts in large bowl. In a heavy 2-quart pot, combine brown sugar, corn syrup, butter/margarine, salt and vanilla. Bring to the boil, stirring till ingredients melt together, and sugar dissolves. Boil for five minutes, *without stirring* on medium high heat, mixture will bubble. Remove from heat and stir in baking soda. Stir well, mixture will rise somewhat in pot and lighten in color. Stir well and pour over popcorn/peanut mixture in bowl, stirring to coat all thoroughly. Place coated popcorn and peanuts on parchment on pan spreading out to cover in one layer.

Bake for about 1 hour. Remove and let mixture cool in pan on wire rack. Break apart into the size chunks you desire and store in an airtight container.