



# *Microwave* **CARAMEL POPCORN**

## Ingredients

- 1/2 cup unpopped popcorn
- 1 cup brown sugar
- 1/2 stick butter or margarine
- 1/4 cup white corn syrup
- 1/2 tsp salt
- 1/2 tsp baking soda
- Cooking spray
- Clean brown paper bag

## Directions

- Pop your popcorn in the microwave, in an air popper, or however you would normally pop your corn.
- Combine the brown sugar, butter, corn syrup, and salt in a microwave-safe bowl and stir.
- Microwave the mixture until it begins to boil. Then, boil for another 2 minutes.
- Add the baking soda to the mixture and stir to combine.
- Coat the inside of the brown paper bag with cooking spray.
- Add the popped corn to the bag after removing the kernels that didn't pop.
- Pour the caramel mixture over the popcorn.
- Microwave for one minute; shake the bag; microwave for 45 seconds; shake the bag; microwave for 30 seconds; shake the bag.
- Spread out the caramel corn onto a cookie sheet and break it apart as it cools.
- Store in an airtight container (or just eat it all right away!)



Serves 4  
people!