

# Mrs. Menzi's Caramel Corn

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*It's worth it to buy fresh popcorn if you're not sure how old yours is. I like Amish yellow popcorn.*

Fresh popcorn  
Canola oil  
2 cups packed brown sugar  
½ cup light corn syrup  
8 oz. butter  
¼ teaspoon cream of tartar  
1 ½ teaspoons salt  
1 teaspoon baking soda

Preheat the oven to 200 degrees.

In a large pan, heat the canola oil and pop 6 quarts of popcorn and get rid of any unpopped kernels. Spread on two baking sheets.

Combine the brown sugar, corn syrup, butter, cream of tartar and salt in a medium saucepan. Bring to a boil over medium-high heat and cook for 5 minutes, stirring constantly.

Remove from heat and add the baking soda; combine thoroughly. Pour caramel evenly over the popped corn and mix thoroughly, coating the popcorn with the caramel, with a large metal spoon.

Place in the oven and bake for 1 hour (this is what crisps up the caramel corn), rotating the pans halfway through the baking time and turning the caramel corn over with a spatula every 20 minutes for even baking.

Turn the caramel corn out onto sheets of waxed paper and when cool enough to handle, break into pieces.

Crunch on the caramel corn immediately, and if you can part with some, in lovely container with a ribbon on it, you've got a great gift for a friend.