

Caramel Corn by Food Storage Moms

Ingredients and 1st step Instructions:

Boil: 4 cups brown sugar

2 cups light Karo Syrup (without high fructose sugar)

Add: 2 cubes butter cut into pieces to melt faster

2 cans Sweetened Condensed Milk

Instructions:

Combine all the ingredients together and stir constantly the **entire** time while cooking over medium heat. Cook to a semi-firm ball. If I drop some caramel in a cup of cold water and if it can be made into a semi-firm ball...it's ready. This makes a lot of caramel for popcorn. I like to buy "Nu-crisp" already popped popcorn at Harmon's grocery store, or a similar supermarket. The package I used today is called "Corn Pops" (not the *cereal* corn pops). Put the popped popcorn or corn pops in a very large greased/buttered bowl and be ready to stir the caramel over **1 pound** popcorn very quickly.