

## Caramel Popcorn by Food Storage Moms

### Ingredients:

4 cups brown sugar

2 cups light Corn Syrup (without high fructose sugar)

2 cubes (1 cup) butter cut into pieces to melt faster

2 cans Sweetened Condensed Milk

### Instructions:

Bring the brown sugar and corn syrup to a boil. Stir constantly and add the butter pieces and sweetened condensed milk. Continue stirring constantly over a 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 grocery store. 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 so you are ready to stir the caramel over **1 pound** of popcorn very quickly.