

RESIDENT AND FAMILY

Recipe

CONTEST WINNER

Caramel Corn

DOROTHY

MASONVILLE PLACE – COLDWATER, MICHIGAN

CATEGORY: FUN FOOD

SERVES: 20

SERVING SIZE: 4 OZ.

INGREDIENTS

6 quarts freshly popped corn

2 cups brown sugar

½ cup dark Karo syrup

1 cup margarine

½ tsp cream of tartar

1 tsp baking soda

DIRECTIONS

1. Combine sugar, syrup and margarine and bring to a light boil.
2. Add cream of tartar and boil for another 5 minutes.
3. Remove from heat and add baking soda, stir thoroughly.
4. Combine mix with popcorn. Pour into shallow buttered pan and spread evenly.
5. Bake in 250 degrees oven for 1 hour stirring occasionally.
6. Remove from oven and let cool down.
7. Break into serving size pieces.




Masonville Place
Senior Living