



Caramel Popcorn



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Introduction

Caramel popcorn is a delightful treat that combines the crispness of popcorn with a rich, buttery caramel coating. Perfect for movie nights, parties, or as a sweet snack, this recipe offers a simple yet delicious way to make your very own caramel popcorn at home.

Detailed Ingredients with measures

Popcorn kernels: 1/2 cup
Granulated sugar: 1 cup
Unsalted butter: 1/2 cup
Light corn syrup: 1/4 cup
Baking soda: 1/2 teaspoon
Salt: 1/4 teaspoon
Vanilla extract: 1 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes
Total Time: 30 minutes
Yield: Approximately 8 cups



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Detailed Directions and Instructions

Step 1: Prepare the Popcorn

Begin by popping the popcorn kernels using your preferred method. Ensure you have about 10-12 cups of popped popcorn. Once done, remove any unpopped kernels and set the popcorn aside in a large bowl.

Step 2: Make the Caramel Sauce

In a medium saucepan, combine sugar, butter, and corn syrup over medium heat. Stir continuously until the mixture begins to boil. Allow it to boil for 4-5 minutes without stirring.

Step 3: Add Vanilla and Baking Soda

After boiling, remove the saucepan from heat and quickly stir in the vanilla extract and baking soda. Be cautious, as the mixture will bubble up significantly.

Step 4: Coat the Popcorn

Pour the caramel sauce over the popped popcorn. Gently mix using a spatula or your hands while the sauce is still warm to ensure every piece is well-coated.

Step 5: Bake the Caramel Popcorn

Preheat your oven to 250°F (120°C). Spread the coated popcorn evenly onto a baking sheet lined with parchment paper. Bake for about 1 hour, stirring every 15 minutes to maintain even coating and prevent burning.

See also Spinach Artichoke Dip

Step 6: Cool and Serve

Once baked, remove the caramel popcorn from the oven and let it cool completely on the baking sheet. Once cooled, break it into pieces and serve or store in an airtight container.

Notes

Storage Information

Store the caramel popcorn in an airtight container at room temperature to maintain its crispness.

Variations

You can customize your caramel popcorn by adding nuts, chocolate, or even a sprinkle of sea salt for added flavor.

Serving Suggestions

Caramel popcorn makes a great snack for movie nights, parties, or as a sweet treat to share with friends and family.



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Cook techniques

Making Caramel

Caramel is made by heating sugar until it melts and turns golden brown. It requires careful monitoring to avoid burning.

Popping Popcorn

Use a large pot with a lid or a popcorn maker. Heat the oil before adding the popcorn kernels for even popping.

Coating Popcorn

Once the popcorn is popped, pour the warm caramel over the popcorn and stir gently to ensure even coating.

Cooling and Setting

Spread the caramel-coated popcorn on a baking sheet to cool. This helps to set the caramel and keeps the popcorn crispy.

FAQ

Can I use microwave popcorn for this recipe?

Yes, you can use microwave popcorn; just make sure it is plain or lightly salted.

How do I store leftover caramel popcorn?

Store it in an airtight container at room temperature to keep it fresh and crispy.

What can I add to caramel popcorn?

You can customize your caramel popcorn with nuts, chocolate drizzle, or sprinkles for extra flavor and texture.

See also [Broad Bean Soup](#)

How long does caramel popcorn last?

When stored properly in an airtight container, caramel popcorn can last up to a week.



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Conclusion

The caramel popcorn is a delightful snack that brings together the sweet and salty flavors in perfect harmony. Its crunchy texture and rich flavor make it an irresistible treat for movie nights, parties, or simply as a tasty indulgence. By following the proper method, you can create a batch of caramel popcorn that is both delicious and memorable.

More recipes suggestions and combination

Chocolate-Covered Caramel Popcorn

Combine the rich flavors of chocolate with your caramel popcorn for an added layer of sweetness. Drizzle melted chocolate over the popcorn for a delightful treat.

Spicy Caramel Popcorn

For those who enjoy a kick, add a touch of cayenne pepper or sea salt to the caramel mixture. The heat will balance out the sweetness beautifully.

Nutty Caramel Popcorn

Incorporate your favorite nuts, such as pecans or almonds, into the caramel popcorn mix. The nuts add an extra crunch and flavor that pairs perfectly.

Vanilla Caramel Popcorn

Enhance the flavor of your caramel with pure vanilla extract. It adds a wonderful aromatic depth to your popcorn.

Caramel Corn Snack Mix

Mix your caramel popcorn with pretzels, M&Ms, and other snack items for a fun and varied snack mix that pleases a crowd.

Fruit-Flavored Caramel Popcorn

Experiment with fruit extracts like strawberry or raspberry to add a fruity twist to your caramel popcorn.



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