

### No-fuss Caramel Corn

3 qt. popped corn

1½ c. peanuts

1 c. packed brown sugar

½ c. butter

¼ c. light corn syrup

½ tsp. salt

½ tsp. baking soda

- Place popped corn and peanuts in large brown paper bag. Set aside.
- Combine brown sugar, butter, corn syrup and salt in 2-qt. glass bowl or casserole. Microwave (high setting) 3 to 4 minutes, stirring after each minute, until mixture comes to a boil. Microwave 2 minutes more. Stir in baking soda.
- Pour syrup mixture over popped corn and peanuts in bag. Close bag and shake well. Microwave (high setting) 1½ minutes. Shake bag well. Microwave 1½ minutes more. Shake bag and pour caramelized popcorn into large roasting pan. Cool and stir to separate caramel corn kernels. Makes about 3 qt.

—Patricia Dukes, Taylor County, Iowa

Caramel Corn (Microwave)