

Caramel Corn

5 qts. popped corn

2 cups b. sugar

2 sticks oleo

$\frac{1}{2}$ c. w. corn syrup

1 tsp. salt

1 " butter flavouring

1 " burnt sugar "

$\frac{1}{2}$ " soda

Combine b. sugar, oleo, corn syrup
+ salt. Boil 5 min. Stir in
flavouring + soda. Pour immmed.
over corn. Put in 2 large pans
& place in 250° oven for 1 hr.
Stir about every 15 min. Cool.
Stores nicely if kept tightly covered.