



Caramel Corn

A Fall staple that only takes ten minutes to create!

Pop 2 bags of microwave popcorn according to the directions and remove the un-popped kernels. Place the popped corn in a large, microwave safe bowl.

In a glass 4 cup measuring cup, combine

1 stick of butter

1 cup light brown sugar

¼ cup light corn syrup

1 tsp Cookie Nip

Microwave for one minute then stir the mixture.

Microwave the mixture for three minutes. Remove from the microwave and add 1 tsp baking soda. Stir vigorously. It will puff up and become a light caramel color.

Pour the mixture over the popped corn and toss it with a wooden spoon until most of it is evenly distributed.

1. Put bowl and caramel corn in the microwave for one minute. Take out and stir mixture.
2. Put bowl and caramel corn in the microwave for one minute. Take out and stir mixture.
3. Put bowl and caramel corn in the microwave for one minute. Take out and stir mixture.

Pour the caramel corn on a pan covered in parchment so it can cool. Wait a few minutes and break apart.

This is absolutely the most delicious caramel corn on the planet. For fun, spice it up by mixing in clear treat bags with candy corn, pecans, m&m's, peanuts, or milk chocolate chips. For Moose Munch, drizzle with melted chocolate and add nuts.