



# Caramel Puffed Corn

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## INGREDIENTS

5 ozs. puff corn  
1 cup brown sugar  
1/2 cup butter or margarine  
1/4 cup light corn syrup  
1/2 tsp. vanilla  
Pinch salt  
1/4 teaspoon baking soda

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## DIRECTIONS

1. Lightly grease or spray a large roaster pan. Pre-heat oven to 250 degrees.
  2. Pour puffed corn into a large bowl, make sure it is large enough that you will be able to stir the final mixture.
  3. Combine brown sugar, butter, corn syrup, vanilla and salt in saucepan. Boil 4 minutes stirring continually. Remove from heat and stir in baking soda and mix well. Quickly pour mixture over puffed corn and stir until all pieces are evenly coated.
  4. Quickly spread mixture into pan. Bake at 250 for 45 minutes to 1 hour stirring every 10-15 minutes. Let cool and then break into pieces.
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