

# Caramel Corn from Grandma Pearl

**POP 1 CUP POPCORN (PLAIN NO OILS) 32  
CUPS POPPED**  
**2 CUPS BROWN SUGAR**  
**1 CUP BUTTER**  
**½ CUP LIGHT CORN SYRUP**  
**1 TSP. SALT**  
**½ TSP. BUTTER FLAVORING**  
**1 TSP. BURNT SUGAR FLAVORING**

Melt butter in a saucepan, then add remaining ingredients. bring to a boil and set a timer for 5 minutes. Remove from heat and add ½ tsp. baking soda. pour over popcorn and toss with large spoons being careful not to get burned. bake in a large 13-quart stainless steel bowl at 250 degrees for an hour but take out and toss every 15 minutes during baking time. enjoy!