



# Noreen's Kitchen

## Old Fashioned

### Molasses Caramel Corn

#### Ingredients

30 cups (approx) popped corn	1/2 cup molasses*
2 cups roasted peanuts	1 teaspoon salt
1 cup butter	1 teaspoon vanilla extract
2 cups brown sugar	1 teaspoon baking soda

#### Step by Step Instructions

Prepare two sheet pans by lining them with parchment or waxed paper. Set aside

Spray the inside of a brown paper grocery sack with vegetable oil cooking spray.

Pour popcorn into the paper bag and set aside.

Place butter, brown sugar, molasses and salt into a large, heavy bottomed saucepan over medium heat.

Cook, stirring frequently and simmer until a candy thermometer registers 300 degrees or the hard crack stage.

At approximately 275 degrees, add the peanuts to the caramel this will help them to become fully incorporated into the mixture and if you have used raw peanuts it will cook them and make them even more delicious.

Remove the pan from the heat and slowly stir in the vanilla extract and stir well.

Add in the baking soda and stir briskly being sure to fully incorporate. At this point the caramel mixture is going to bubble and expand. It will change color and appear lighter and also continue to grow in the pan. Continue to stir down.

Immediately pour the hot caramel over the popcorn in the paper bag.

Fold down the top of the bag a couple of times and with hot mitts on your hands, shake the bag vigorously to distribute the caramel coating on the popcorn.

Place the bag into the microwave and heat on high for 1 minute.

Remove the bag from the microwave and using the mitts again, shake the bag for a minute or so to distribute the caramel again.

Return the bag to the microwave one more time for one minute on high.

Remove the bag from the microwave and pour the caramel corn on to the prepared sheet pans.

Spread the caramel corn out evenly and allow to cool completely before storing in airtight bags or containers.