

CANDY COATED POPCORN

INGREDIENTS:

4 quarts popped corn
1 1/2 cups granulated sugar
1/2 cup light corn syrup
2 Tbsp. butter
1/2 tsp. salt
1/4 tsp. cream of tartar
1 tsp. baking soda
1 dram (1 tsp.) LorAnn Super-Strength Flavor
3-5 drops LorAnn Liquid Food Coloring (as desired)



EQUIPMENT

LorAnn Basic Candy Thermometer

DIRECTIONS:

1. Preheat oven to 250° F. Spread popped popcorn on baking sheets lined with parchment paper; set aside.
2. Combine sugar, corn syrup, butter, salt and cream of tartar in a medium saucepan. Clip on candy thermometer. Bring to boil, stirring constantly.
3. Cook to 250°F without stirring.
4. Remove from heat. After boiling action ceases, add flavoring and color. Add baking soda and stir in quickly but thoroughly. Pour at once while foamy over warm popcorn; mix gently to coat popcorn.
5. Bake popcorn for 30 minutes, stirring after 15 minutes to distribute candy coating. Remove from oven and stir again. Cool completely and store in airtight containers.

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