

# Caramel Popcorn

Boil 5 minutes:

2 c brown sugar,

½ c corn syrup,

1 c margarine,

1 tsp salt.

Remove from heat and add:

1 tsp soda and 1 tsp butter flavouring.

(vanilla flavouring if you can't find butter)

Add salted peanuts if desired.

Stir well over 8 quarts popcorn and put in buttered roaster.

Bake 250 for 1 hour stirring every 15 minutes.

Remove and cool.

Store in a covered container to keep crisp.