

# Old Dutch Caramel Corn Popcorn Twists

Place contents of 2- 175 gm bag of popcorn twists into a large roaster pan.

In a 2 quart saucepan cook together for 2 minutes the following ingredients:

½ pound butter,

1 c brown sugar,

½ c light corn syrup.

At 2 minutes take off the stove and add 1 tsp Baking Soda to the mixture. This will cause the mixture to foam. Allow foam to settle down slightly with a bit of stirring. Pour caramel over twists and stir until mixed. Bake in 250 oven 45 minutes stirring every 10 – 15 minutes. Cool and break apart.

Note: when I double the recipe I don't double the butter or the soda