

Caramel Corn Dutch Style

Prep Time: 60 min | Servings: 12

Ingredients

- 1 Bag of **Old Dutch Puffcorn**
- 1 Cup of Butter (Not Margarine)
- 1 1/4 Cups of Brown Sugar
- 2/3 Cup of Light Corn Syrup
- 1 Teaspoon of Baking Soda

Preparation

- Preheat oven to 250°F.
- Combine butter, brown sugar, and light corn syrup in a 2 quart sauce pan.
- Cook on medium heat until mixture has melted.
- Once mixture has melted add the baking soda. *(Note: This will cause the mixture to foam)*
- In a large roaster pan pour **Old Dutch Puffcorn** and pour caramel mixture over the **Old Dutch Puffcorn** and stir until mixed.
- Place in oven for 45 minutes, stirring at least every 10-15 minutes.
- Remove from oven, pour on wax paper and break apart.

Let cool and ENJOY!

Recipe Variations

For a scrumptious addition to this already delicious recipe drizzle melted chocolate over the mixture after you remove it from the oven!