

Ceiba Caramel Corn

This is so good that my friends all ask for it for Christmas ~ Susan M.

Makes 12 cups

6 TBS butter

1 C light brown sugar

¼ C light corn syrup

2 TBS water

1 tsp salt

½ tsp baking soda

1 TBS vanilla extract

½ C toasted almonds (chopped, slivered or slices...I like chopped)

12 cups popped popcorn (+/- 2 bags microwave popcorn)

**after you pop the popcorn make sure you pick out the unpopped kernels...
they would be an truly unpleasant surprise

Preheat oven to 250°

Combine first 5 ingredients in a small saucepan and cook over medium heat stirring until sugar dissolves.

Bring to a boil and cook without stirring for approximately 8 minutes, until sugar reaches 260° on candy thermometer.

Remove from heat and quickly stir in baking soda and vanilla.

Pour hot caramel over popcorn, add almonds and quickly stir (I use two large spoons) to coat popcorn.

Spread popcorn mixture on lightly greased baking sheets (or really large roasting pan)

Bake for 1 hour, stirring every 10 minutes.

Remove from oven and let cool.

Store in airtight containers