

CARMEL CORN

Pop 2 cups of popping corn

Melt: 1 cup margarine

Add: 2 cups brown sugar, packed

½ cup corn syrup

1 t salt

Boil almost 5 minutes

Remove from stove and add:

½ t soda

1 t vanilla

Mix and pour over popped corn. Stir well and bake for ½ hour at 250°. Stir every 10 minutes.

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