

Easy Fall Caramel Popcorn Recipe

Ingredients

- 1 and 1/2 cups butter, cubed
- 2 and 2/3 cups packed light brown sugar
- 1 cup golden syrup
- 1 teaspoon vanilla extract

Directions

1. Line two 15x10x1-inch pans with parchment. In a large, heavy saucepan, melt butter over medium-high heat. Add brown sugar and syrup, stirring to dissolve brown sugar. Bring to a full rolling boil. Boil and stir for one minute. Remove from heat and quickly stir in vanilla.
2. Pour caramel mixture over popcorn; stir lightly to coat. Using a rubber spatula, press popcorn into prepared pans. Cool. Pull apart into pieces. Store in airtight containers.

