

Caramel Popcorn

by Becky Chan

Popcorn

Popcorn corn kernel	1 cup
Oil	1 cup

Caramel

Sugar	340g
Corn Syrup	40g
Lemon Juice	10g
Butter	110g
Baking Soda	3g
Salt	1g

Popcorn	300g
Cashew (toasted)	100g

1. To make popcorn: Heat oil in a big pot, put corn kernel in and cover the pot.
2. When you hear corn kernels start popping in the pot, keep shaking the pot every 10 seconds. Until you don't hear any popping sound. Remove the pot from heat.
3. Alternative, use microwave popcorn and follow instructions on the bag.
4. To make the caramel: Put sugar, corn syrup and lemon juice in a big pot (big enough for all the popcorn), cook in medium high heat, till amber caramel color. Add butter, use a wooden spoon, mix till incorporated.
5. Add Baking Soda and Salt into the pot, the caramel will start bubbling. Make sure all baking soda is mixed into the caramel.
6. Turn off the heat, but still keep the pot on the stove. Add 300g popcorn and the toasted cashew to the caramel and mix well. Mix until all popcorn is coated with caramel.
7. Line a piece of parchment paper on a baking sheet, and spray with oil. Spread the popcorn onto the baking sheet. Bake at 225F for about 20 – 30 minutes.

8. Take out popcorn from the oven. While popcorn is still warm, quickly divide the popcorn into clusters the size you like. Let cool.