

COOKIES & CANDY

GREAT GRANDMA'S YUMMY STICKY CARAMEL CORN

Susan Anita Langston

15 c. popped corn

1 stick butter

2 c. brown sugar

6 T. ALAGA Cane Syrup

1 tsp. vanilla

1/2 T. baking soda

Preheat oven to 200 degrees. Mix butter, brown sugar and ALAGA Cane Syrup in a medium sauce pan. Heat on medium until it comes to a boil. Boil for 6 minutes, remove from heat and add vanilla and soda. Mix well and pour over popped corn, making sure you cover each and every kernel well. Spread out the popcorn evenly on a large sheet pan. Bake for 1 1/2 hours stirring often.