

# CARAMEL CORN IN A BAG

Andrews Family



## Ingredients

- 1/4 cup light corn syrup
- 1/2 cup brown sugar
- 1/2 cup butter
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla
- 2 to 3 quarts popped corn

## Instructions

1. Combine syrup, sugar, butter, and salt.
2. In the microwave cook on high for minutes; stirring twice.
3. Remove from microwave and add soda and vanilla.
4. Place corn in a large grocery bag and pour the mixture over the corn. Stir with a wooden spoon to cover the corn evenly.
5. Cook one and a half minutes; shake. Repeat, but shake every 30 seconds and check for doneness.
6. Carmel should be golden and set