Caramel Popcorn

Serves 8

24 cups popped popcorn (1/4 cups plus 2 Tbsp. unpopped popcorn)

1 cup unsalted butter

2 cup sugar

1/4 cup molasses

1 cup light corn syrup

2 tsp. salt

2 Tbsp. vanilla

1 tsp. baking soda

Preheat the oven to 250 degrees. Line two rimmed baking sheets with tinfoil AND parchment paper.

Place butter, sugar, molasses, corn syrup, and salt in a large saucepot. Place a candy thermometer in the pot. Cook the sugar mixture over medium-high heat and stir until dissolved. Once dissolved, stop stirring and cook the sugar until it reaches 250 degrees on the thermometer.

Once the sugar reaches 250, turn off the heat and stir in vanilla and baking soda. Stir until thoroughly combined. Fold in the popcorn, being careful not to break the popcorn while stirring. Pour the caramel popcorn on the prepared baking sheets and spread to form even thin layers. Bake for 35 minutes, stirring every 15 minutes, until crispy. Remove from the oven and let sit at room temperature for 2 minutes. Immediately start breaking the popcorn up with your hands. Put in 8 cellophane bags and tie with ribbon