

## **Peanut Caramel Corn**

1. Mix 2 tablespoons salt and 2 tablespoons baking soda and set aside.
2. Add water, brown sugar, white sugar, and corn syrup to a deep kettle.
3. Turn heat on high and stir constantly – do not scorch.
4. Cook to 235 degrees and add peanuts while stirring continuously.
5. Cook to 270 degrees and add butter while stirring continuously.
6. Cook to 300 degrees and turn off heat.
7. Stir in salt and soda mixture.
8. Add half of the popcorn and coat thoroughly with syrup.
9. Add the remaining popcorn and mix it thoroughly until all popcorn is uniformly coated.
10. Spread on table to cool.
11. Package in a 6x10" CPC bag with 7 oz. of product or in a 8 1/2x 14" bag with 1 1/4 lb. of product immediately after cooling, to prevent humidity from making it sticky.

### **Weight Conversion:**

**7 oz. = .43 - .44**

**1 1/4 lb. = 1.25**