



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Caramel Popcorn

Ingredients

12 cups of popped popcorn
1 cup (250 ml) packed brown sugar
½ (125 ml) cup butter
¼ (60 ml) cup molasses
½ tsp (2.5 ml) salt
½ tsp (2.5 ml) baking soda

Preparation

Heat oven to 200°F. Place the popcorn in a large bowl. Cook brown sugar, butter, molasses and salt in a sauce pan over medium heat. Stir occasionally, until bubbly around edges. Continue cooking for a few more minutes; remove from heat. Stir in baking soda until foamy. Pour sugar mixture over the popcorn; toss until evenly coated. Place the popcorn mixture on a non-greased baking sheet. Bake for 45 minutes, stirring every 15 minutes. Cool completely. Store in a tightly covered container.