

## Caramel Corn

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### **INGREDIENTS:**

1500 g corn kernels  
750 ml canola oil  
2040 g butter  
1800 g brown sugar  
810 ml corn syrup  
21 g baking soda  
5 g salt

Heat canola oil. Add corn kernels and stir often. Keep a lid on the pot so the popcorn doesn't fly everywhere.

Combine butter, sugar, corn syrup, and salt in a saucepan and boil.

Add baking soda to sauce and mix in popcorn.

Spread popcorn onto sheet pans.

Bake at 165°C (330°F) for 6 min, stir, then bake another 6 min.

Stir again and let cool before use.