

Caramel Corn



Mix Butter, Brown Sugar and Pancake Syrup in a saucepan. Bring to a boil. Boil five minutes stirring occasionally. Remove from heat. Add Soda and Vanilla; stir just until soda is blended in. Pour immediately over popped corn and stir to coat evenly. Nuts may be added if desired. Spread evenly on two cookie sheets. Bake on middle oven racks at 250° for ½ hour, stirring every 5 minutes.

1/2	Lb Butter (2 Sticks)		
2	Cups Brown Sugar		
1/2	Cup Pancake Syrup		
1/2	Tsp Baking Soda		
1	Tsp Vanilla		
2	Gal Fresh Popped Corn		