



# RECIPE

## rhino

♥ recipes worth sharing

# Grandma Lenon's Caramel Corn



### Description:

This old-fashioned caramel corn features a light, crisp coating made with butter, brown sugar, and Karo syrup. A longtime family favorite, it's perfect for movie nights, holidays, gifts, and parties. The foamy caramel creates a delicate crunch that breaks easily into sweet, irresistible clusters.

### INGREDIENTS

#### Popcorn

- 1½ cups unpopped popcorn
- Oil for popping, as needed

#### Caramel Coating

- 1 cup butter
- 2 cups brown sugar
- ½ cup Karo syrup
- Dash of salt
- ¼ teaspoon cream of tartar
- ½ teaspoon baking soda
- 1 teaspoon vanilla extract

### RHINO TIP



Watch the caramel closely and remove it from the heat as soon as it becomes light, foamy, and bubbly. Adding the baking soda and vanilla off the heat creates a lighter, crispier coating and helps prevent the caramel from becoming hard or burnt.



PREP TIME  
15 min



COOK TIME  
10 min



COOL TIME  
30 min



TOTAL TIME  
55 min



YIELD  
Approximately  
20 cups

### STEP-BY-STEP INSTRUCTIONS

1



#### Prepare the popcorn.

Pop the popcorn and place it in a large greased roasting pan or very large bowl. Remove any unpopped kernels.

2



#### Make the caramel.

In a large saucepan, combine the butter, brown sugar, Karo syrup, salt, and cream of tartar. Bring to a boil over medium heat and cook until the mixture becomes light, foamy, and bubbly, about 1 minute.

3



#### Finish the caramel.

Remove the pan from the heat. Stir in the baking soda and vanilla. The mixture will foam up and become lighter.

4



#### Coat the popcorn.

Pour the caramel mixture over the popcorn and stir gently until evenly coated.

5



#### Cool the caramel corn.

Spread the caramel corn into a greased pan or onto parchment paper. Allow it to cool completely.

6



#### Break and serve.

Break the caramel corn into clusters and store in an airtight container.

### TIPS & VARIATIONS

1

#### Salted Caramel Corn

Sprinkle the finished caramel corn with flaky sea salt for a sweet-and-salty treat.



2

#### Nutty Caramel Corn

Add 1–2 cups of roasted peanuts, pecans, or almonds before pouring on the caramel.



3

#### Chocolate Drizzle

After the caramel corn has cooled, drizzle melted milk or dark chocolate over the top and allow it to set.



4

#### Festive Mix

Mix in candy-coated chocolates, pretzels, or mini marshmallows after the caramel corn has cooled for a party snack mix.



5

#### Holiday Spice

Add ½ teaspoon cinnamon or pumpkin pie spice to the caramel for a warm fall flavor.



Family favorites, one recipe at a time.

