

Dairy Free Caramel Corn

Recipe by: theMixingBowlDiary.com

Ingredients

- 16 cups plain popped corn
- 1 cup brown sugar
- 1/2 cup Earth Balance Vegan "Buttery Spread"
- 1/4 cup light corn syrup {or use brown rice syrup}
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda

Instructions

1. Preheat oven to 200°
2. Place the popcorn in 2 large bowls. {You can try to use one, but I have found it is easier to stir if the popcorn is separated into 2 bowls}
3. In a saucepan, heat the sugar, Earth balance "buttery spread", corn syrup {or brown rice syrup} and salt.
4. Stir occasionally until the mixture is bubbling around the edges.
5. Once bubbling, cook over medium heat for 5mins WITHOUT stirring. Then, remove from heat.
6. Stir in baking soda and vanilla, then mix to combine (it will get foamy).
7. Pour the caramel sauce in even amounts over the popcorn. Mix well to coat all pieces of corn.
8. Spread the popcorn onto 2 – 9×13 pans.
9. Bake for 1 hr, stirring every 15mins.
10. Store in airtight container

NOTE: if you find that after a day your caramel corn is sticky {instead of crunchy}, put it back on a large pan and cook it at 200° for 15mins. This will do the trick!

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