



Ingredients

8 cups popped popcorn
4 cups oven-toasted rice cereal squares
2 cups miniature pretzel twists
1 cup pecan halves
1 cup packed brown sugar
1/2 cup butter or margarine
1/4 cup light corn syrup
1 teaspoon vanilla
1/2 teaspoon baking soda

Directions

Preheat oven to 300 F. Combine popcorn, cereal, pretzels and pecans in large bowl. Combine brown sugar, butter and corn syrup in 2 Quart Sauce pan. Cook and stir with wooden spoon over medium heat until mixture comes to a boil over entire surface. Reduce heat to medium-low. Cook without stirring 5 minutes. (Mixture should continue to bubble gently over surface). Remove saucepan from heat. Quickly stir in vanilla and baking soda, stirring carefully. Pour over popcorn mixture in bowl, stirring until well coated. Spread onto cookie sheet or roasting pan. Bake 30 minutes, stirring after 15 minutes. Transfer popcorn mixture to large piece of parchment paper. Cool completely, breaking mixture into clusters as it cools.

Caramel Corn

