

## Caramel Crack

This quick and easy recipe will satisfy your caramel craving for sure. All the goodness of caramel popcorn without the popcorn.

1 Cup Butter

1 Cup Brown Sugar

½ Cup Karo Syrup

1 tsp Baking Soda *add later*

2 bags **Butter flavored Puffcorn**

Preheat oven to 250 degrees. Pour both bags of Puffcorn into a large bowl. Set aside. In a microwave safe bowl add butter, brown sugar, and Karo syrup. Microwave for two minutes at a time. Stir in between. As soon as the mixture starts to boil reset you time for two minutes. At the end of the final two minutes add your baking soda. The mixture will start to foam up. Pour the caramel over the Puffcorn and carefully stir to coat each piece. Pour the puffcorn onto a greased baking sheet and place in the oven for 15 minutes. Stir and place back in the oven for another 10-15 minutes. Check to see if done by letting a piece cool and seeing how sticky it is. Cook to desired consistency. (I like mine crisp so I usually do 30-40 minutes, but sometimes it cooks faster so be sure to check on it and stir frequently.)