



GHOSTWOOD Caramel Corn





Halloween is GHOSTWOOD time! Crunchy leaves, dark nights, bonfire smoke, spooky night sounds. It is the perfect time for gathering of friends while the kiddos get dressed up in costumes to trick or treat.

Luke's aunt Wendy had the perfect house for those nights. Such great years we had and such good memories! I wish GHOSTWOOD would have been around then. It would have made it even more special.

This caramel corn recipe is great for a Halloween snack. The GHOSTWOOD has a way of making this not taste overly sweet and non sticky. You might want to make extra to give as party favors. Enjoy!

Ingredients

- 5 quarts popped popcorn
- 1/2 cup GHOSTWOOD
- 1 cup butter, cubed
- 2 cups packed light brown sugar
- 1/2 cup light corn syrup
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda

DIRECTIONS

1. Preheat oven to 250°.
2. Place popcorn in a large bowl.
3. If popped on the stove, salt after popping. In a large saucepan, bring GHOSTWOOD to a boil.
4. Reduce heat; simmer, uncovered, 2 minutes.
5. Add butter; cook on low until melted.
6. Stir in brown sugar, corn syrup, cream of tartar and salt.
7. Bring to a boil; cook 5 minutes longer, stirring occasionally.
8. Remove from heat; stir in baking soda.
9. Quickly pour over popcorn and mix well.
10. Transfer to two greased 15x10x1-in. baking pans.
11. Bake 1 hour or until dry, stirring every 15 minutes.
12. Remove from pans to waxed paper to cool.
13. Store in airtight container.

Enjoy!