

# Old English Caramel Puffcorn

## Ingredients:

- 2 9 oz bags Old Dutch Puffcorn, divided
- 1 cup butter (not margarine)
- 1 1/4 cups firmly packed brown sugar
- 2/3 cup light corn syrup
- 1 16 oz container Paradise Old English Holiday Fruit
- 1 teaspoon baking soda



## Directions:

Preheat oven to 250 degrees. Pour one whole bag and half of the second bag of Old Dutch Puffcorn into large roaster pan. Set pan aside and save remaining puffcorn for another use.

Combine butter, brown sugar, and light corn syrup in a 2-quart saucepan. Cook on medium heat until mixture has melted. Stir in container of Old English fruit. Cook until mixture is bubbly, stirring constantly, for 5-6 minutes.

Vigorously stir in baking soda. This will cause the mixture to foam. Pour caramel mixture over the Puffcorn and stir until mixed.

Place in oven at 250 degrees for 45 minutes, stirring every 10-15 minutes. Please pay close attention at this time, as oven temperature variance may affect final product.

Remove from oven, pour on wax paper and break apart. Let cool and Enjoy!