

# Butter Toffee Popcorn

Submitted by Sue Lazar

3 quarts popped popcorn (natural flavor)  
10 Tbsp unsalted butter  
1 ½ cups light brown sugar  
½ cup dark corn syrup  
½ tsp salt  
1 ½ tsp vanilla  
½ tsp baking soda  
2 cups salted peanuts

Heat oven to 250°. Grease a large roasting pan and add popcorn.

Melt butter in a large saucepan over medium-high heat. Stir in brown sugar, corn syrup and salt; bring to boil. Reduce heat to medium-low and simmer, stirring occasionally, until slightly thickened, about 3 minutes. Remove from heat and stir in vanilla and baking soda (mixture will foam). Add peanuts and pour mixture over popcorn, tossing to coat.

Bake, stirring occasionally, until popcorn is deep golden brown and caramel has set; about 1 – 1½ hours. Cool to room temperature. Store tightly covered at room temperature for up to 5 days.