

MICROWAVE CARAMEL POPCORN

[Real Mom Kitchen](#)



INGREDIENTS

1/4 cup butter (**I used vegan Earth Balance**)

1 cup brown sugar (**I used 1/2 cup organic brown sugar & 1/2 cup turbinado raw cane sugar**)

1/4 cup light corn syrup (**I used brown rice syrup**)

2 Tbs water

1/2 tsp. salt

3/4 tsp baking soda

2-4 quarts popped popcorn (all just depends on how coated you want your popcorn) (**I used 4 1/2 quarts of AIR popped popcorn**)

DIRECTIONS

1. In a large, microwave-safe bowl, microwave vegan butter, sugar, water, brown rice syrup, and salt on high for 2½ to 3 minutes until bubbling. (I stopped mine ½ way through, mixed it, and then finished microwaving it.)
 2. Remove from microwave and whisk in baking soda.
 3. Put popped popcorn in a paper grocery sack and pour caramel over popcorn.
 4. Fold down top of grocery sack and put in the microwave.
 5. Microwave on high for 1 minute and 20 seconds.
 6. Take sack out of microwave and shake to evenly coat the popcorn.
 7. Pour out on cookie sheet to cool.
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