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# Caramel Crunch Popcorn

## Ingredients

- 12 cup(s) popcorn, air-popped, (about 1 cup unpopped)
- 1 cup(s) sugar, granulated
- 10 tablespoon margarine, stick
- 1/3 cup(s) corn syrup, light-colored
- 1 teaspoon vanilla extract

## Preparation

1. Cover 2 baking sheets with aluminum foil and spray with nonstick cooking spray. Spread the popped popcorn on the baking sheets in a single layer.
2. In a medium nonstick skillet, combine the sugar, margarine, and syrup. Bring to a boil over medium heat, stirring constantly, about 3 minutes. Continue cooking and stirring until the mixture turns a light caramel color, 5 minutes; do not overcook or the caramel will brown and burn! Remove from the heat and slowly stir in the vanilla.
3. Pour the caramel mixture over the popcorn. When the caramel has cooled, break it into bite-sized pieces.