



Caramel Popcorn

Ingredients

- 4 quarts popped popcorn
- 1 cup brown sugar
- 1/2 cup corn syrup light
- 1/2 cup cannabis butter
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp vanilla extract
- 1/2 tsp baking soda

Directions

1. Preheat your oven to 250 degrees Fahrenheit. Spray a large shallow roasting pan with cooking spray and add popcorn. In a separate bowl mix brown sugar, corn syrup, cannabis butter, and salt in a heavy saucepan.
2. Stirring constantly, bring to a boil over medium heat. Boil 5 minutes without stirring. Remove from heat. Stir in baking soda and vanilla; mix well. Pour syrup over warm popcorn, stirring to coat evenly. Bake for 45 minutes, stirring occasionally.
3. Enjoy! Keep refrigerated for extended shelf life.

Original recipe from: <https://www.thecannaschool.ca/weed-caramel-popcorn/>