

Lavon's Caramel Corn

- 4 ½ cups Chex Cereal (corn, rice, or combination)
- 4 cups popped popcorn
- ½ cup cashew halves or honey roasted peanuts
- ¼ cup butter
- 6 Tablespoons packed brown sugar
- 2 Tablespoons light corn syrup
- ¼ teaspoon vanilla
- ⅛ teaspoon baking soda

Mix cereal, popcorn, and cashews or peanuts in a large microwaveable bowl; set aside.

Microwave butter, brown sugar, corn syrup, and vanilla in a large microwaveable bowl, uncovered on High about 2 minutes, stirring with a spoon after one minute, until mixture is boiling. Add the baking soda.

Pour the butter/sugar mixture over the cereal mixture; stir with a spoon or rubber spatula until evenly coated.

Microwave 5-6 minutes, stirring and scraping bowl after every minute. Spread on waxed paper to cool, stirring occasionally to break up the pieces. Store in an airtight container.

NOTES:

Depending on your microwave, you may not have to cook your popcorn the full 5-6 minutes. The first time you make it, stir after every 30 seconds, and judge how many 30-second increments are needed. Every microwave is different so the cooking time is different in each.

If you would rather not use the microwave, you can use the same recipe and bake in a 250° oven for an hour, stirring every 10-15 minutes.