



*Cinnamon and chipotle add a sneaky flavor to this caramel corn.*

## Sneaky Surprise Caramel Corn

Makes 3-1/2 quarts

### Ingredients:

Cinnamon and chipotle add a sneaky flavor to this caramel corn

- 3-1/2 quarts popped corn
- 1/2 cup pumpkin seeds
- 1 cup brown sugar
- 1/2 cup Karo® Light OR Dark Corn Syrup
- 4 ounces butter OR margarine
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground chipotle chile pepper
- 1/2 teaspoon baking soda
- 1 teaspoon pure vanilla extract

### Directions:

Spray large shallow roasting pan with cooking spray. Combine popcorn and pumpkin seeds in pan; place in 250 oven while preparing glaze.

Combine brown sugar, corn syrup, butter and salt in a heavy saucepan. Stirring constantly, bring to a boil over medium heat. Boil 5 minutes without stirring. Remove from heat. Stir in cinnamon, chipotle, baking soda and vanilla and mix well. Pour syrup over warm popcorn mixture, stirring to coat well.

Bake for 45 minutes, stirring occasionally. Remove from oven. Cool; break apart. Store in tightly covered container.