

THE P•K•P WAY

Caramel and Dark Chocolate m&m's Popcorn

Yields about 5 cups of popcorn



Ingredients

- 1/3 cup corn kernels or 2 packets of microwave popcorn.
- 1/2 cup light brown sugar, packed
- 1/16 teaspoon cream of tartar
- 1/8 cup light corn syrup
- 1/4 cup unsalted butter
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup dark chocolate m&m's

Directions

1. Preheat oven to 200°F. Line a baking sheet with silpat or parchment paper.
2. Make the popcorn according to package directions and spread onto the prepared baking sheet.
3. In a medium sauce pan over medium heat, bring the brown sugar, cream of tartar, corn syrup, butter and salt to a boil, continuously stirring. Immediately add the baking soda and stir to combine.
4. Pour over the popcorn and gently stir to distribute the caramel.
5. Bake for 1 hour, removing about every 20 minutes to stir. Let cool and break apart into smaller clusters. Sprinkle with m&m's and toss to evenly distribute.