

# CARMEL POPCORN

- 10 cups of popped popcorn (can use microwave popcorn or stovetop)
- 2 ¼ cups brown sugar
- 1 cup corn syrup
- 1 cup butter
- 1 can sweetened condensed milk
- 1 teaspoon vanilla

1. Heat brown sugar, corn syrup and butter in a saucepan over medium heat. Boil for 2 minutes.
2. Stir in condensed milk and vanilla.
3. Pour over popcorn and toss until evenly coated.

