

Carmel Corn

Makes 5 Servings

My Cookbook
Desserts

1 cup brown sugar
1/2 cup butter
1 teaspoon vanilla extract
1 cup marshmallows
1/3-1/2 cup popcorn

Measure kernels in removable cup that sits on the lid of the popcorn popper (about 1/2 cup)
Pour kernels into chamber of air popper
Place lid, and removable cup on top of chamber
Plug in air popper
Un-plug popcorn popper once the kernels have been popped
Empty out the chamber of left-overs over a trash can
Sort out-unpopped kernels and place in separate container.

In a medium sauce pot melt butter.
Add brown sugar, vanilla and stir to combine well.
Add marshmallows and stir, cooking until it's all smooth.
Then add to popcorn and mix