

# Caramel Popcorn

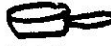
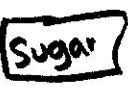






3/4 cup sugar



2 tablespoons honey

125g butter/margarine (can be dairy free)

Popcorn (popped) 1 mixing bowl full. (salted)

In a medium saucepan, on low heat  melt  sugar  honey and  butter. Stir with a metal spoon  (carefully).

Bring the liquid to the boil (still on low heat) and let it boil for about 8 minutes or until the colour begins to change  (around this time).

Turn off heat and pour caramel  over the popcorn. Mix well  until caramel has covered all the popcorn.

For ease of eating - line a baking tray and while hot - pour caramel popcorn over it and spread out.

Once cool, break into bits and enjoy!

