

# First Family Of Pop Corn Shares Famous Recipe

(NAPSA)—Food plays an integral role in any celebration—birthday has its cake; Thanksgiving has its turkey; and the 90th anniversary of JOLLY TIME Pop Corn has the *Smith Family's Famous Baked Caramel Corn*.

This isn't just any caramel corn—it's a delicious, crunchy, salty-sweet confection created from a recipe that's been passed down through four generations of the Smith family, founders of JOLLY TIME Pop Corn. The pop corn is enrobed in a buttery, brown sugar glaze and then slow-baked in a low temperature oven, caramelizing each morsel into melt-in-your-mouth goodness. One taste...and you'll know why the Smith family has been celebrating with it for 90 years!



## Smith Family's Famous Baked Caramel Corn

*About 20 (1-cup) Servings*

- 2 bags (3.5 oz. each) JOLLY TIME Microwave Pop Corn, popped
- 1 cup (2 sticks) butter
- 2 cups firmly packed brown sugar
- ½ cup light corn syrup
- 1 tsp. salt
- ½ tsp. baking soda
- 1 tsp. vanilla extract

Preheat oven to 250°F. Coat the bottom and sides of a large roasting pan with nonstick cooking spray.

Place popped pop corn in pan (removing any unpopped

kernels). In large, heavy saucepan, slowly melt butter. Stir in brown sugar, corn syrup and salt. Heat to a boil, stirring constantly. Gently boil without stirring for 5 minutes. Remove from heat (mixture will be very hot). Stir in baking soda and vanilla (mixture will bubble). Carefully pour over popped pop corn, mixing well. Bake for 1 hour, stirring every 15 minutes. Remove from oven; cool completely in pan. Break apart and store in tightly covered container.

*Cook's Tip:* Easy Microwave Caramel Corn version is available at [www.jollytime.com](http://www.jollytime.com).

**NUTRITION INFORMATION** (1/20th of recipe): Calories 225, Total Fat 12g, Sat. Fat 6g, Chol. 25mg, Sodium 365mg, Total Carb. 32g, Fiber 1.5g, Protein 1g. (JOLLY TIME Crispy 'n White™ Pop Corn was used to determine nutrition information.)