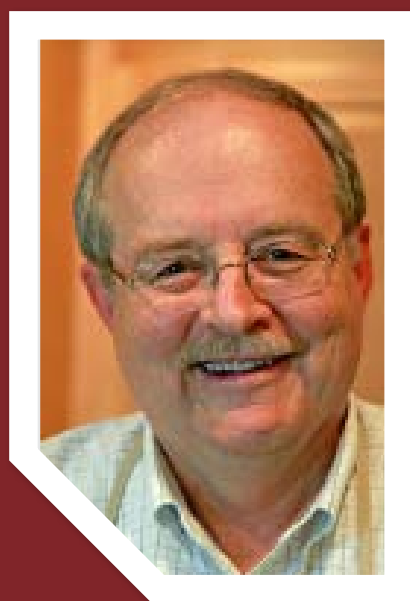


# Popcorn Handbook

Recipes, Techniques, and Tips for  
Great Candy Popcorn





## Candy Popcorn Handbook

“There are really only three secrets to making candy popcorn: Use a candy thermometer, be careful not to let the sugar crystallize, and add baking soda. But we’ll give you more.

## Table of Contents:

<a href="#">A Very Short History of Popcorn</a> .....	2
<a href="#">Helpful Tips for Success with Every Batch</a> .....	2
<a href="#">Merri Ann’s Original Caramel Popcorn</a> .....	4
<a href="#">Peppermint Patty’s Pink Peppermint Popcorn</a> .....	5
<a href="#">Bubba’s Friday Night Root Beer Popcorn</a> .....	6
<a href="#">Strawberry Shortcake Tea Party Popcorn</a> .....	7
<a href="#">Kooky Monkey Coconut Cream Popcorn</a> .....	8
<a href="#">Blue Moon Raspberry Cream Popcorn</a> .....	9
<a href="#">Midnight Moonlight Licorice Popcorn</a> .....	10
<a href="#">Banana’s Foster Panama City Popcorn</a> .....	11
<a href="#">Yellowstone Huckleberry Delight Popcorn</a> .....	12
<a href="#">Popcorn Popping on the Apricot Tree</a> .....	13
<a href="#">Cherry Vanilla Ice Cream Popcorn</a> .....	14
<a href="#">Froggy’s Creamy French Vanilla Popcorn</a> .....	15
<a href="#">Orange Crème Dream Popcorn</a> .....	16
<a href="#">Jenny’s Goopy Caramel Green Apple Popcorn</a> .....	17
<a href="#">Pom-Pom Pink Lemonade Popcorn</a> .....	18
<a href="#">Caramel Turtle Popcorn</a> .....	19
<a href="#">Bozo the Clown’s Birthday Cake Popcorn</a> .....	20
<a href="#">Candy Butterscotch Popcorn</a> .....	21
<a href="#">Butter Pecan Popcorn</a> .....	22
<a href="#">Peanut Brittle Popcorn</a> .....	23

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## A Very Short History of Popcorn



Popcorn is one of the oldest snack foods, it was discovered by Native Americans and became a popular snack during the Depression. Because it was so cheap they started selling it in movie theaters, which started something huge! It became even more popular during WWII, sugar was scarce so people turned to popcorn as a replacement snack. With the emerging demand, more farmers turned to growing popping corn.

## Helpful Tips for Success with Every Batch

There are really only three secrets to making candy popcorn: Use a thermometer, be careful not to let the sugar crystallize, and add baking soda. But we'll give you more.

- Use a thermometer and cook your candy coating to 235 degrees but not to exceed 245 degrees Fahrenheit. (Boiling time should not exceed 3 minutes.) Undercooked and it's too sticky; overcooked and it's too hard.
- Don't let it crystallize. Make sure to scrape the sides of the pot while the sugar is dissolving in the liquid. Even one sugar crystal added to the syrup will cause the whole batch to crystallize, making the syrup gritty and dull in color. Your candy popcorn won't be as pretty or tasty.
- And if you're wondering why we have included baking soda to our candy popcorn recipes...well here's why: Baking soda helps aerate the caramel which makes it easier to eat when cooled. Be



careful, after you add the baking soda the syrup will get very frothy. To prevent bubbling over, keep stirring.

- If you plan on making several different flavors/colors of popcorn do them all in separate batches. If you were to separate the mixture after cooking a large batch and add color/flavor to each, the mixture will have cooled too much and you will not achieve the right temperature for making candy popcorn.
- The flavor added in these recipes should be added last. The flavor becomes less potent the longer it stays in the heat. The syrup should be poured over popcorn immediately after stirring in the flavor.
- When you're pouring the syrup mixture into your bowl of popcorn, DO NOT scrape the pan. There are sugar crystals stuck to the bottom of the pan that may crystallize your entire batch of candy popcorn.
- Once you've mixed your candy syrup with the popcorn, place it on wax paper. Flatten the candy popcorn with a spatula and let cool. Once it has cooled break off into desired portions.



## Merri Ann's Original Caramel Popcorn



Merri Ann is the queen of caramel popcorn. She makes it often and she does so from memory. It's always perfect. She usually doubles the batch.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/4 teaspoon baking soda

*Yields 14 cups of candy popcorn.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add both sugars. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

*Note: This recipe can also be doubled successfully. If you would like a richer caramel, substitute another 1/2 cup brown sugar for the granulated sugar.*

## Peppermint Patty's Pink Peppermint Popcorn

Peppermint Patty would be proud. This popcorn is pretty--a light, soft pink--with a bright peppermint flavor. Even those who aren't fond of peppermint will go for seconds here.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Peppermint flavor
- 1 drop of Americolor Soft Pink coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

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## Bubba's Friday Night Root Beer Popcorn

We made the mistake of serving this in our store before we had the root beer flavor on the shelf. Oh, oh. Folks were really disappointed. But get some flavor and you and Bubba should have some great Friday nights.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 3 teaspoons Root Beer flavor
- 1 drop of Americolor Orange food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Strawberry Shortcake Tea Party Popcorn



No, this is not the political tea party; this is our little granddaughters' pretty little pink tea parties in the basement or out under the shade of a willow tree. It's so pretty and pink and so smoothly strawberry, it just deserves to be at a tea party.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 3 teaspoons Strawberry flavor
- 2 drops of Americolor Electric Pink food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Kooky Monkey Coconut Cream Popcorn

When we were kids, we had this children's story book about a kooky monkey that cavorted through the palms throwing coconuts down at the dwellers below. He was a mischievous but good natured monkey. And this is very good popcorn—named after the kooky monkey.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 3 teaspoons Coconut flavor

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Blue Moon Raspberry Cream Popcorn



This is a juxtaposition of experiences. We used to buy this blue raspberry taffy that was very good and I used to eat regularly at the Blue Moon Café in Durham, North Carolina. Somehow that morphed into Blue Moon Raspberry Cream Popcorn. Besides, it was such a pretty blue that we had to use it somewhere.

### Ingredients

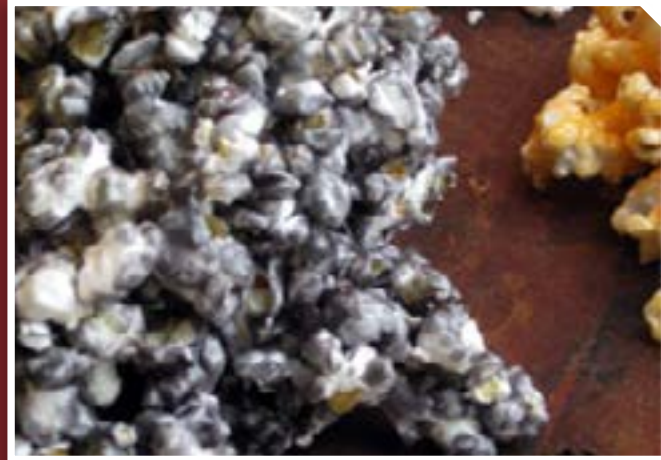
- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 4 teaspoons Raspberry flavor
- 2 drops of Americolor Royal Blue coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Midnight Moonlight Licorice Popcorn



When we concocted this popcorn, we envisioned popcorn black as midnight. But you don't completely cover every puffed kernel; you have shadows and light—moonlight at midnight. I'm not a black licorice fan but this is very good popcorn.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Anise (Licorice) flavor
- 2 drops of Americolor Super Black food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Banana's Foster Panama City Popcorn

In my head, there is steamy city in Central America where bananas are stocked on the docks in mammoth bunches to be shipped north. Brown skinned businessmen in white panama hats oversee their bananas and then retire to rummy cantinas described by Ernest Hemmingway. Oh, and this popcorn is flavored with Bananas' Foster Flavor. This is Debbie's (our operations manager's) favorite flavor.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Banana flavor
- 2 drops of Americolor Electric Yellow food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

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## Yellowstone Huckleberry Delight Popcorn



Huckleberries grow wild in our area of Idaho and Montana. Families wander into the woods in their search.

On the way to Yellowstone Park, not too far from here, is a little country gas station with a hand painted sign in the window, "Huckleberry's for Sale." You have to delight in huckleberries to pay what they cost. But even if you are not from the area, you'll find this huckleberry popcorn delightful.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 3 teaspoons Huckleberry flavor
- 3 drops of Americolor Electric Purple food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Popcorn Popping on the Apricot Tree



A long time ago, when we were children. We used to sing in our Sunday School class, "popcorn popping on the apricot tree." It was a fun song but I never did understand why we sang it at church. Oh, well. This very luscious apricot popcorn brought back memories of that song. This may be my favorite flavor.

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Apricot flavor
- 2 drops of Americolor Orange food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.



## Cherry Vanilla Ice Cream Popcorn

Merri Ann buys this Cherry Vanilla Ice Cream. It's a gourmet ice cream with big chunks of dark cherries and lots of flavor. I'm addicted to it and eat more than my share. So she doesn't buy it very often. So I settle for Cherry Vanilla Ice Cream Popcorn which is the next best thing.

### Ingredients

1/2 cup unpopped popcorn kernels  
1/4 cup (1/2 stick) butter  
1/4 cup white corn syrup (Karo)  
1/8 cup water  
1 cup granulated sugar  
1/4 teaspoon baking soda  
2 teaspoons Cherry flavor  
1/2 teaspoon New York Vanilla flavor  
2 drops of Americolor Red Red food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

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## Froggy's Creamy French Vanilla Popcorn

We must have been a little groggy by the time we got to Froggy. No one can remember Froggy's connection to French vanilla. But French vanilla is a very sweet vanilla and it makes a very tasty popcorn.

### Ingredients

1/2 cup unpopped popcorn kernels  
1/4 cup (1/2 stick) butter  
1/4 cup white corn syrup (Karo)  
1/8 cup water  
1 cup granulated sugar  
1/4 teaspoon baking soda  
2 teaspoons French Vanilla Flavor

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and mix in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Orange Cream Dream Popcorn



### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 1/2 teaspoons Orange flavor
- 1 tsp New York Vanilla flavor
- 3 drops of Orange food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Jenny's Goopy Caramel Green Apple Popcorn



### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Apple flavor
- 1 tsp Caramel flavor
- 3 drops Electric Green food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.



## Pom-Pom Pink Lemonade Popcorn



### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Strawberry flavor
- 1 tsp Lemon flavor
- 2 drops of Electric Pink food coloring gel or equal

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Caramel Turtle Popcorn

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/4 teaspoon baking soda
- 2 tsp Caramel flavor
- 1/2 cup pecan pieces
- 1/2 cup milk chocolate chips

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.
9. Add the pecans and chocolate chips.

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## Bozo the Clown's Birthday Cake Popcorn



### Ingredients

1/2 cup unpopped popcorn kernels  
1/4 cup (1/2 stick) butter  
1/4 cup white corn syrup (Karo)  
1/8 cup water  
1 cup granulated sugar  
1/4 teaspoon baking soda  
2 teaspoons French Vanilla flavor  
Rainbow Jimmies

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.
9. Add the sprinkles, if you add them too early they will melt.

## Candy Butterscotch Popcorn

### Ingredients

1/2 cup unpopped popcorn kernels  
1/4 cup (1/2 stick) butter  
1/4 cup white corn syrup (Karo)  
1/8 cup water  
1 cup granulated sugar  
1/4 teaspoon baking soda  
2 1/2 teaspoons Butterscotch flavor

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.



## Butter Pecan Popcorn



### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/4 teaspoon baking soda
- 2 tsp Caramel flavor
- 1/2 cup pecan pieces

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

## Peanut Brittle Popcorn

### Ingredients

- 1/2 cup unpopped popcorn kernels
- 1/4 cup (1/2 stick) butter
- 1/4 cup white corn syrup (Karo)
- 1/8 cup water
- 1 cup granulated sugar
- 1/4 teaspoon baking soda
- 2 teaspoons Butter Rum flavor
- add 1/2 cup peanuts

*Yields 14 cups of candy popcorn. This recipe can also be doubled successfully.*

### Directions

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

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