

FROM THE KITCHEN OF...

BIRDY PRETZELS

SOFT POPCORN BRITTLE

INGREDIENTS

9	OZ	GRAZA X BJORNQORN POPCORN
1	LB	BROWN SUGAR
8	OZ	SALTED BUTTER
4	OZ	KARO SYRUP
1	TSP	BAKING SODA
¼	TSP	CREAM OF TARTAR
1	TSP	SALT

SERVINGS: 15-20
TIME TO PREP: 10 MINUTES
**COOK TIME: 45-60
MINUTES**
COOK TEMPERATURE: 250°

DIRECTIONS

- **PREHEAT YOUR OVEN TO 250°F.**
- **SPREAD THE POPCORN EVENLY BETWEEN TWO 13 × 18-INCH HALF-SHEET PANS.**
- **IN A MEDIUM SAUCEPAN, COMBINE THE BUTTER, BROWN SUGAR, AND KARO SYRUP.**
- **BRING THE MIXTURE TO A ROLLING BOIL, STIRRING CONTINUOUSLY, AND COOK FOR 6 MINUTES.**
- **REMOVE THE SAUCEPAN FROM THE HEAT AND IMMEDIATELY STIR IN THE BAKING SODA, CREAM OF TARTAR, AND SALT UNTIL FULLY INCORPORATED. THE MIXTURE WILL BECOME LIGHTER AND SLIGHTLY FOAMY.**
- **POUR THE CARAMEL EVENLY OVER THE POPCORN.**
- **USING TWO SPATULAS OR LARGE SPOONS, GENTLY TOSS THE POPCORN UNTIL EVERY PIECE IS COATED.**
- **BAKE FOR 45-60 MINUTES OR UNTIL THE CARAMEL LOOKS FIRM AND SET.**
- **REMOVE FROM THE OVEN AND ALLOW THE POPCORN TO COOL COMPLETELY.**
- **BREAK INTO CLUSTERS AND ENJOY.**

STORE LEFTOVERS IN AN AIRTIGHT CONTAINER TO KEEP THE POPCORN FRESH.