

Chocolate Caramel Popcorn Recipe

- 12 cups of popped popcorn
- 1 cup plus 2 tablespoons sugar
- 1/2 cup plus 2 tablespoons corn syrup
- 1/4 cup water
- 1 pound bittersweet chocolate

1. Prepare the popcorn and set it aside in a large bowl that you have sprayed with cooking spray.
2. In a heavy saucepan combine sugar, corn syrup and water over medium heat and cook until light golden brown.
3. Pour caramel mixture over popcorn and stir well to coat. A wooden spoon works well for this. Some people like to spread the caramel popcorn on a waxed paper covered tray to cool. When cool, break up any clumps.
4. Melt the chocolate over a double boiler, stirring until smooth. You can also melt the chocolate in a microwave, stirring every 30 seconds. Do no overheat!
5. Drizzle the chocolate over the caramel corn gradually and stir it through. It will cool best on wax paper.
6. Store in an airtight container, or place in cute little decorative bags to give as gifts. You can get lovely but inexpensive cello bags and ties at [Candyland Crafts](#) along with a whole range of candy making supplies.

Variations: You can add nuts or try using white chocolate or milk chocolate to create your own favorite version of chocolate covered caramel popcorn.

Warning: The caramel mixture gets very hot. Be careful not to burn yourself. I like to butter my hands before working with it, but keep some cold water handy just in case.

Timesaving Tip: It is nice to keep some caramel on hand for candy making. It cuts the cooking time down and is really quite yummy. You can buy a bag of scrumptious caramel ready to go at [Candyland Crafts](#). You'll love it as you only have to melt it slightly and pour it on. :) They carry two brands currently, Merckens Caramel which is firm, and Peter's Caramel that is a softer caramel.

Chocolate Caramel Popcorn... ..you've got to love it!