

Serves 10 • Serving size: 1 cup



PREP: 5 minutes

COOK: 5-10 minutes

Classic Caramel CORN

2 bags microwave popcorn
1 stick unsalted butter
1 cup light brown sugar
¼ cup light corn syrup
1 tsp. baking soda

1 large brown paper bag

1. Pop popcorn according to package directions, and pour both bags into the large brown paper bag.
2. In TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole, microwave butter, brown sugar and corn syrup on high power 3-5 minutes until melted, stirring halfway through to combine.
3. Stir baking soda into caramel mixture. Foaming is normal.
4. Pour caramel mixture over popcorn and shake to coat popcorn.
5. Place bag in microwave and heat on high power 1 minute, shake.
6. If popcorn still isn't evenly coated, return to microwave and heat 1 more minute on high power and shake again.
7. Allow to cool before enjoying.

Nutritional Information (per serving):

Calories: 270 Total Fat: 15g Saturated Fat: 7g Cholesterol: 25mg Carbohydrate: 35g Sugar: 22g Fiber: 2g Protein: 2g Sodium: 300mg Vitamin A: 6% Vitamin C: 0% Calcium: 0% Iron: 2%



date
me

Tupperware®

TO DEMO



TupperWave® Stack Cooker
1¾-Qt./1.75 L Casserole

OPTIONAL



Measuring
Cups



Measuring
Spoons



Saucy Silicone
Spatula