

JACKER CRACK

I LOVE Cracker Jack! This has a similar taste but no prize. Stores well in air tight container – good for party or as a gift.

YIELD: 5 quarts PREP: 15 min. COOK: 1 hr TOTAL TIME: 1 hr 15 min.

Ingredients

5 quarts popped popcorn, any unpopped kernals removed
2 cups peanuts (I used dry roasted, salted)
2 cups light brown sugar (dark is okay too)
1 cup butter
½ cup molasses
(½ tsp salt only if using unsalted butter)
1 tsp baking soda
1 ½ tsp vanilla extract

Instructions

1. Preheat oven to 250F; line two baking sheets with parchment paper
2. In a medium pot over medium heat, add brown sugar, butter, molasses, (salt if needed); stir together, cook for about 5 minutes.
3. stir in vanilla and baking soda, stir til foamy Stir in peanuts.
4. pour over popcorn, tossing to coat evenly.
5. Spread popcorn onto prepared baking sheets. Bake for 1 hour until set and crisp
6. POUR ONTO WAX OR PARCHMENT PAPER TO COOL. Break into pieces when cool.

Tips

You can adjust the ratio of caramel to popcorn to attain the caramel coverage you desire; fewer kernals = more caramel coverage.

Nutrition info for 1 serving = 1 cup

Calories: 335.4
Total fat: 21.25g
Saturated fat: 7.89g
Cholesterol: 24.4 mg
Sodium: 295 mg
Carbohydrates: 31.24g
Fiber: 2.3g
Protein: 8.28g
Sugar: 9.42g