



## Caramel Puff Corn

2 bags Chester Cheetah butter flavored puff corn

1 stick butter

$\frac{1}{4}$  cup light corn syrup

1 cup light brown sugar

1 tsp. Cookie Nip

1 tsp. baking soda

Open bags of puff corn and place in a large, microwave safe bowl.

In a four cup glass measuring cup, mix butter, corn syrup, brown sugar and cookie Nip.

Microwave the mixture for three minutes. Remove from the microwave and add 1 tsp baking soda. Stir vigorously. It will puff up and become a light caramel color. Pour the mixture over the popped corn and toss it with a wooden spoon until most of it is evenly distributed.

Put bowl and caramel corn in the microwave for one minute. Take out and stir mixture to prevent scalding the sugar. Repeat two more times. Pour the caramel corn on a pan covered in parchment so it can cool. Wait a few minutes and break apart. Store in a dry, air tight container.

This is absolutely the most delicious caramel corn on the planet. For fun, spice it up by mixing in clear treat bags with candy corn, pecans, m&m's, peanuts, or milk chocolate chips. For Moose Munch, drizzle with melted chocolate and add nuts.

♥ ♥ ♥ Cookie Nip is available on Amazon and at [cookie nip.com](http://cookie nip.com) ♥ ♥ ♥

The Cookie School is hosting free classes for kids every Monday and Thursday at 1:00 p.m. via Facebook live on The Cookie School Facebook page.