



White Chocolate Hazelnut Caramel Corn

This delicious homemade popcorn is a combination of white chocolate, a homemade caramel sauce, and a hint of sea salt. The sea salt is subtle but adds something so beautiful to a normally overly sweet treat!

INGREDIENTS

10 cups plain popped popcorn
2 cups coarsely chopped hazelnuts
1 cup firmly packed light brown sugar
1/2 cup (1 stick) butter
1/2 cup light corn syrup
6 ounces white baking chocolate, coarsely chopped
1/2 teaspoon sea salt

1/2 teaspoon baking soda

INSTRUCTIONS

Preheat oven to 225°F. Mix popcorn and nuts in large bowl. Spray foil-lined 15x10x1-inch baking pan with no stick cooking spray. Set aside

Bring sugar, butter, corn syrup and chocolate to boil in medium saucepan on medium heat. Boil 5 minutes, stirring constantly. Remove from heat. Immediately stir in sea salt and baking soda. Pour over popcorn mixture. Toss to coat evenly with spatula sprayed with no stick cooking spray. Spread evenly in prepared pan

Bake 1 hour, stirring after 30 minutes. Cool completely on wire rack. Break into clusters. Store in airtight container