

# Harvest Caramel Corn



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Celebrate the harvest season with this beautiful and addicting caramel corn snack mix. It's quick to come together, and would be a great addition to a potluck, snack table, or break room. The add-ins are easy to change up to suit your and your loved ones' tastes.

**Makes About 14 Cups**

## Ingredients

- 10 cups plain popped popcorn
- ¼ teaspoon kosher salt
- 1 cup unsalted butter
- 1 cup brown sugar
- ½ teaspoon kosher salt
- 2 teaspoons vanilla
- Heaping ½ teaspoon baking soda
- 2 cups mini pretzels
- ½ cup candy corn
- ½ cup Reese's pieces

## Directions

Spread popcorn into a single layer on a parchment paper-lined baking sheet. Sprinkle the ¼ teaspoon salt over the popcorn. Set aside.

In a medium saucepan over medium heat, bring the butter, brown sugar and ½ teaspoon salt to a boil. Boil for exactly 5 minutes without stirring. At the 4 minute mark, carefully stir in the vanilla (it may splatter). After 5 minutes, stir in the baking soda, then immediately pour ¾ of the caramel over the popcorn. Stir to coat, then sprinkle the pretzels, candy corn, and Reese's pieces on top. Drizzle the remaining caramel, then stir to coat. Transfer to the refrigerator until set, about 30 minutes. Break apart and enjoy!