

## Baked Carmel Corn

2 c. brown sugar

$\frac{1}{2}$  c. light corn syrup

$\frac{1}{2}$  lb. marg- or butter

$\frac{1}{4}$  t. cream of tartar

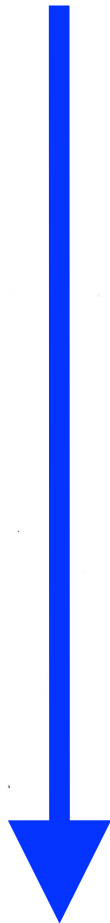
1 t. salt

1 t. baking soda.

6 qts. pop corn

Combine first 5 ingredients

Heat to boiling, stirring constantly.



Continue to stir boiling mixture until it reaches hard ball stage.  $260^{\circ}$

Remove from heat. Stir in soda, quickly + thoroughly. Pour over popcorn in large baking pan. Stir gently until all kernels are coated.

Bake.  $200^{\circ}$  for 1 hour, stirring 2 or 3 times. Cool on wax paper.