



## Cake Batter Caramel Popcorn



1 3-oz. bag microwave butter popcorn

1/2 cup butter

1/2 c dry white or vanilla cake mix

1/2 c granulated sugar

1/4 c light corn syrup

1/2 t salt

1/2 t vanilla

sprinkles

Pop microwave popcorn according to package directions. Remove all unpopped kernels. Grease baking sheet (with 1-inch sides). Spread popcorn on baking sheet. Set aside.

Melt butter in saucepan over medium heat. Stir in cake mix, sugar, corn syrup, and salt. Bring to a boil. Boil for 5 minutes, stirring constantly. Stir in vanilla. Pour over popcorn and stir until popcorn is coated. Bake at 250°F for 1 hour, stirring every 15 minutes. Remove from oven and immediately top with sprinkles. Cool. Store in airtight container.