

Caramel Marshmallow Popcorn



- 1 bag microwave popcorn, popped (or 11 cups popped corn)
- 1/2 cup butter
- 1 cup brown sugar
- 2 T corn syrup
- ½ t vanilla
- 12 large marshmallows

Place popcorn in bowl (remove unpopped kernels). Set aside. In medium saucepan, melt butter over low heat. Add brown sugar, corn syrup, vanilla and marshmallows. Turn heat to medium and heat while stirring until marshmallows are melted and mixture is smooth. Remove from heat and pour over popcorn, stirring until evenly coated. Store in airtight container.