

Popcorn Confection

1/2 cup popcorn

2 tbsp peanut oil

1 cup packed brown sugar

1 cup sugar

3/4 cup milk or cream

6 tbsp butter

3 tbsp light corn syrup

Pop corn in oil. Put in a greased, heat-resistant bowl.

Combine sugars, milk, butter, and syrup in a two-quart saucepan over medium heat, stirring constantly until it comes to a boil. Stir occasionally until it reaches 250° (hard ball). Pour over popcorn and stir until coated.

Empty onto a greased pan and cool. Break into clusters.

Adapted from the *Southern Living Cookies & Candy Cookbook* (1972).