



# Honeyed Caramel Popcorn

EASY • 35 MINS

Crunchy, caramel and oh-so moreish, this divine honey, brown sugar and vanilla caramel popcorn recipe is a school holidays and movie night in favourite. Why not make a double batch and gift it to someone special too!



SKILL LEVEL  
Easy

PREP TIME  
20 mins

COOKING TIME  
15 mins

SERVINGS  
4-6

## Ingredients

- 125g butter, unsalted

## Method

1. Preheat oven to 160°C (fan-forced). Line two baking sheets with baking paper, set aside.

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 100g brown sugar
- 90g ( ¼ cup) Capilano Honey
- 1 tsp vanilla bean paste
- ¼ tsp bicarb soda
- 2 tbsp coconut or vegetable oil
- 250g popcorn kernels
- ½ tsp sea salt flakes, to serve

## Used in this recipe

### *Method*

2. Heat oil in a large saucepan over medium heat. Add popcorn kernels, cover and cook, shaking the pan, for 4-5 minutes or until popped. Transfer to baking trays and distribute evenly.
3. Combine butter, honey and brown sugar in a saucepan over medium heat, bringing to a boil for 3-4 minutes, being careful not to burn mixture. Remove from heat, add vanilla, bicarb soda and salt. Mixture will bubble up, stir quickly.
4. Tip caramel over popcorn and stir well using two spoons to roughly coat. Don't worry if the mixture sets before fully coating. Place in oven to bake for 5 minutes.
5. Remove from oven and mix to coat popcorn with melted caramel again. Bake for an additional 5 minutes and then allow trays to cool on benchtop. Break cooled caramel popcorn up before serving.
6. Popcorn will keep in an airtight container for up to a week – if it lasts that long!

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