

From the Kitchen of... Elma Robinson

Elaine Kammeyer



Carmel Corn

- 1 $\frac{1}{4}$ cups-light corn syrup
- 3 cups-brown sugar
- 1 square-butter
- 1 cup-sweetened Eagle Brand milk
- 1 gal-pop corn

Combine syrup and brown sugar, cook and stir to boil. Pour in milk, continue to stir over medium heat to boil, then add butter continue to cook until mixture forms a soft ball.

Pour hot mixture over pop corn.