



### Glazed Popcorn

#### Ingredients:

- 8 cups popped popcorn
- $\frac{1}{4}$  cup butter or margarine
- 3 tablespoons light corn syrup
- $\frac{1}{2}$  cup packed light brown sugar or granulated sugar
- 1 pkg. (4-serving size) gelatin, any flavor

#### Directions:

- Place popcorn in large bowl.
- Heat butter and syrup in small saucepan over low heat. Stir in brown sugar and gelatin; bring to a boil over medium heat. Reduce heat to low and gently simmer for 5 minutes. Pour syrup immediately over popcorn, tossing to coat well.
- Spread popcorn on aluminum foil-lined 15x10x1-inch pan, using two forks to spread evenly.
- Bake in preheated 300° oven for 10 minutes. Cool.
- Remove from pan and break into small pieces.

***Rainbow Popcorn:*** Prepared Glazed Popcorn 3 times, using 3 different gelatin colors, such as strawberry, lemon and lime. Bake as directed and break into pieces. Layer 3 cups of each variety in 3-quart bowl. Serve remaining popcorn at another time. Makes 6 quarts.

Yield: 2 quarts