

How to Make Fun Flavored Popcorn

Yellowstone Huckleberry Delight Popcorn

3/4 cup unpopped popcorn kernels
1/2 cup (1 stick) butter
1/2 cup white corn syrup (Karo)
1/4 cup water
2 cups granulated sugar
1/2 teaspoon baking soda
3 teaspoons huckleberry flavor
3-4 drops of Americolor Electric Purple food coloring gel or equal



1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

Popcorn Popping on the Apricot Tree Apricot Popcorn

3/4 cup unpopped popcorn kernels
1/2 cup (1 stick) butter
1/2 cup white corn syrup (Karo)
1/4 cup water
2 cups granulated sugar
1/2 teaspoon baking soda
3 teaspoons Apricot Flavor
3 drops of Americolor orange food coloring gel or equal

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.

5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

Midnight Madness Licorice Popcorn

3/4 cup unpopped popcorn kernels

1/2 cup (1 stick) butter

1/2 cup white corn syrup (Karo)

1/4 cup water

2 cups granulated sugar

1/2 teaspoon baking soda

3 teaspoons Anise Flavor

3 drops of Americolor black food coloring gel or equal

1. Pop the popcorn kernels. Set aside in 2 large bowls.
2. Over medium heat, melt the butter in a medium sauce pan.
3. Add the corn syrup and water. Stir.
4. Add the sugar. Make sure not to let any sugar stick to the edges of the pan. If one grain of sugar is left undissolved, it can cause the whole batch to crystallize.
5. Bring to a boil and continue to cook until the mixture reaches 235-245 degrees. (Please use a candy thermometer). It is important for the mixture to reach this temperature, if it doesn't the candy will not harden properly.
6. Add the baking soda and stir quickly as the mixture begins to bubble. Once bubbly and frothy, remove the pan from heat.
7. Add the flavor and food coloring until mixed in.
8. Pour over the popped popcorn in both bowls. Fold into the popcorn until evenly coated.

Tips

If you plan on making several different flavors/colors of popcorn do them all in separate batches. If you were to separate the mixture after cooking a large batch and add color/flavor to each, the mixture will have cooled too much and you will not achieve the right temperature for making candy popcorn.

Making Popcorn Balls

If you would like to make candy popcorn into balls, cook the mixture slightly longer (to 250 degrees). Coat as above and form the popcorn into balls while the coating is still tacky. The extra cooking will make the candy syrup less tacky so that the popcorn ball will stay together once cooled.