

Candy Apple Popcorn

This recipe from Alice Stallings of Raleigh placed first in the other candies category. Stallings has used 3 to 4 large bags of microwave popcorn to make the amount required for this recipe. Stallings and our recipe tester found the candy apple kit at Food Lion and Lowes Foods respectively.

12 to 14 cups popped popcorn

Salt to taste

Cooking spray

1 box candy apple kit

1 cup water

2 1/2 cups sugar

Place popcorn in a large metal bowl and salt to taste; set aside. Lightly grease two rimmed baking sheets with cooking spray; set aside.

Place candy apple mix, water and sugar in a large saucepan. Bring to a boil over high heat. No stirring is required. Cook to 302 degrees on a candy thermometer. Pour syrup over popcorn and toss with a wooden spoon. Then spoon onto rimmed baking sheets to cool and harden; otherwise, it will be hard to get out of the bowl.

Yield: about 36 servings.