

Caramel Popcorn Balls

Ingredients

1 cup brown sugar
1/2 (one-half) cup water
2 tablespoons whole milk
8 cups air-popped corn

Method

Dissolve brown sugar in water. Stir and bring to boil. Lower heat to simmer and stop stirring. Cook for another five minutes until mixture begins to thicken. Remove from heat and carefully stir in milk. Cool to room temperature. Pour over popcorn. Spray hands with nonstick cooking spray and form balls. Wrap popcorn balls in plastic wrap when completely dry. Yields about one dozen three-inch balls.