

POPPYCOCK**-Like Caramel popcorn**

1/2 c. light corn syrup
1/8 tsp. cream of tartar
2 c. brown sugar
1 c. butter (dairy Free)

Boil this for 5 minutes. Remove from heat and add 1 teaspoon baking soda. Stir in and pour over 5 quarts popped popcorn in a shallow pan. Bake 1 hour at 225 degrees stirring every 10 minutes.

VERY GOOD!!!!

6 tbsp butter or margarine (diary free)
3 tbsp raspberry flavored gelatin
3 cups tiny marshmallows
3 qts unsalted popped corn

4 tbsp honey
2 tsp cinnamon
1 tbsp butter (dairy free)
4 tbsp granulated sugar
1/4 tsp salt
4 tbsp popcorn
4 tbsp oil
4 tbsp granulated sugar