



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CAN'T STOP EATING EM' CARAMEL PUFF CORN

1 cup firmly packed brown sugar

½ cup (1 stick) butter, cut into 8 pieces

¼ cup light corn syrup

1 teaspoon vanilla or almond extract

¼ teaspoon baking soda

1 bag (8 ounces) corn puffs (O-Ke-Doke brand recommended)

1. In saucepan, bring brown sugar, butter, and corn syrup to a boil; boil for 1 minute.
2. Remove from heat. Add vanilla and baking soda; stir to combine.
3. Place corn puffs in large roasting pan and large jellyroll pan.
4. Pour brown sugar mixture over corn puffs; gently stir to combine.
5. Bake in 250-degree F oven for 1 hour, stirring every 15 minutes.

Makes about 17 cups.

