

# Buttered Candy Corn

## Ingredients:

2 sticks butter  
1/2 cup white corn syrup  
1 tablespoon vinegar  
2 cups brown sugar  
1/4 teaspoon baking soda  
1 teaspoon vanilla  
1 cup peanuts  
5 quarts popped corn

## Directions:

Boil butter, corn syrup, vinegar and brown sugar for 5 minutes. Remove from heat and add baking soda, vanilla and peanuts. Pour over popped corn and stir.

Bake for 1 hour at 250\* F. stirring every 15 minutes. Cool before serving. Store in plastic to retain freshness.