

Crack (Puff) Corn

[By Minnie's Milestones](#)

Ingredients:

- 1 cup brown sugar
- ½ cup white syrup
- 2 sticks butter (unsalted or salted)
- 1 ½ bags Chester's Puffcorn (butter) (oven baked, unlike popcorn, no hulls or hard kernels)
- 1 tsp. soda

Make It:

- Spread puffcorn on a 12" x 18" AirBake jellyroll pan or roasting pan
- Heat to boil and boil for two minutes brown sugar, syrup and butter.
- Remove from heat and stir in soda, until frothy
- Pour mixture over puffcorn, tossing gently to coat puffs
- Bake @250 degrees for one hour, stirring every 15 minutes
- Remove from oven and spread puffcorn on parchment paper
- After cooling completely, put crack corn in airtight container