Cestari Kitchen's Popcorn Popper Does Double Duty in this Salted Caramel Popcornorn Recipe

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Cestari Kitchen's Microwave Popcorn Popper is used in several ways in a recipe for Salted Caramel Popcorn posted on the kitchen gadget review blog Best Baking Tools.

Blogger Heather Christopher states that she used the Cestari popper because "it can not only pop the popcorn, but it also can be used to make the sauce, do the final "baking" of the caramel corn, and even store the finished product!"

Susan MacDowell, Cestari Kitchen CEO, says that "We designed the popper from high grade silicone that is safe to use with both dry and wet ingredients at high temperatures, and are glad to see customers using it in innovative ways. Caramel sauce can be sticky and tough to clean, but with our popper the hardened sugar residue washes right off."

The recipe saves energy as well, since you don't need to use the stove top or oven. The cooking time involved is less than 7 minutes.

Salted Caramel Popcorn Recipe

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Ingredients:

*1/4 cup popcorn kernels

*1/2 cup brown sugar

*1/4 cup butter

*2 tablespoons light corn syrup

*1 teaspoon coarse salt, or more to taste, divided

*1/2 teaspoon vanilla extract

Directions:

*Place the popcorn into the popper with no oil or salt.

*Secure the lid, and microwave on high until popping slows. This will take about 2-2 1/2 minutes, depending on your microwave.

*Carefully remove the hot popper from the microwave, and pour the popped corn into a medium bowl. Remove any unpopped kernels and discard.

*Place the brown sugar, butter, corn syrup, 1/2 teaspoon of salt, and vanilla into the popper, securing the lid. (Do not rinse the popper before doing this, as water droplets can interfere with the caramel.)

*Microwave on high for 2 minutes, stir, then return to the microwave and cook for 1 more minute.

*Remove the sauce and carefully pour over the popcorn in the bowl, stirring to coat. Work quickly, as you don?t want the caramel to set before it coats the popcorn.

*Return the coated popcorn to the popper, and secure the lid.

*Microwave on high for 45 seconds.

*Remove from the microwave, and spread the caramel corn on a silicone baking sheet.

*Sprinkle the remaining 1/2 teaspoon (or too your taste) of salt onto the popcorn.

*Wash and thoroughly dry the popper.

Allow to set until hardened, then break and store in the clean, dry, popper.

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For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

Cestari

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