



Cestari Kitchen's Microwave Popcorn Popper Makes Salted Caramel Popcorn, Too

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The Cestari Kitchen Microwave Popcorn Maker is versatile enough to be used in several ways according to the kitchen gadget review blog [Best Baking Tools](#). The blog features the Cestari Kitchen popper in their recipe for Salted Caramel Popcorn.

Blogger Heather Christopher states that she used the Cestari popcorn maker 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's 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 both time and money. Energy costs are lower, since users don't need to use the stove top or oven. Those who use the recipe will be out of the kitchen fast as the cooking time involved is less than 7

minutes, and the nonstick silicone cleans up quickly.

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 to 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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Cestari

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