

Homemade Caramel Corn with Marshmallows - A Chewy, Crowd-Pleasing Treat

Marshmallow Caramel Corn: A Goosey, Crunchy, Sweet Snack Classic



TIME
15 min

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ChefManiac

INGREDIENTS

8 cups popped popcorn (plain, unsalted)

$\frac{1}{2}$ cup unsalted butter (1 stick)

1 cup brown sugar, packed

2 tbsp light corn syrup

10 oz large marshmallows (about 35)

1 tsp vanilla extract

Ingredient Notes & Swaps:

Popcorn: Air-popped or stovetop popcorn works best.

Avoid pre-buttered varieties-they don't coat evenly.

Brown Sugar: Light or dark brown sugar both work, depending on how rich you want the caramel.

Corn Syrup: Helps the caramel stay smooth. Honey or maple syrup can work in small batches, but results may vary.

Add-ins: Try mixing in chopped peanuts, monster cookie energy balls, or even colorful sprinkles for fun.

Step-by-Step Instructions:

1. Pop the Popcorn:

Pop about 8 cups of plain popcorn.

Transfer to a large bowl, removing any unpopped kernels (your teeth will thank you!).

2. Make the Marshmallow Caramel:

In a medium saucepan over medium heat, melt the butter.

Stir in the brown sugar and corn syrup until fully

combined.

Bring to a gentle boil and let it bubble, without stirring, for 4-5 minutes.

Remove from heat and stir in the vanilla extract.

Add the marshmallows and stir until completely melted and smooth.

3. Coat the Popcorn:

Quickly pour the hot caramel-marshmallow mixture over the popcorn.

Stir immediately and thoroughly until all kernels are well coated.

4. Cool and Serve:

Spread the coated popcorn on a parchment-lined baking sheet to cool.

Once cool, break into chunks and serve-or store in an airtight container.

Tips for Success:

Work fast: The marshmallow caramel sets quickly, so coat the popcorn as soon as it's ready.

Nonstick tools help: Grease your spatula or spoon to avoid sticking.

Let it cool completely: This makes it easier to break into pieces and store.

Serving Suggestions and Pairings:

Brownie Batter Dip for a dessert board

Caramel Apple Nachos at a fall party

Old School No-Bake Cookies for a retro-style treat table

DIRECTIONS

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12. Tips for Success: Work fast: The marshmallow caramel sets quickly, so coat the popcorn as soon as it's ready.
13. Nonstick tools help: Grease your spatula or spoon to avoid sticking.
14. Let it cool completely: This makes it easier to break into pieces and store.
15. Serving Suggestions and Pairings: This chewy caramel corn is the perfect companion for:

16. Brownie : Batter Dip for a dessert board
17. Caramel : Apple Nachos at a fall party
18. Old : School No-Bake Cookies for a retro-style treat table
19. S'mores Bark at your next bonfire
20. No-Bake : Monster Cookie Energy Balls for sweet-salty snack variety
21. Storage & Make-Ahead Tips: Storage: Store in an airtight container at room temperature for up to 4 days.
22. Don't refrigerate: Moisture will make it soggy.
23. Gifting idea: Bag it up with ribbon for an easy, crowd-pleasing homemade gift.
24. More Recipes You'll Love: Looking for more quick, no-bake snack magic? Try these:
25. Old : School No-Bake Cookies

SWAPS & NOTES

& Swaps Popcorn: Air-popped or stovetop popcorn works best.
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More recipes: [ChefManiac.com](https://chefmaniac.com)

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