

HAIKYU!! TO THE TOP- Inspired Caramel and Cheddar Popcorn

Ingredients:

General:



4 tablespoons
butter



1/2 cup
popcorn kernels

Caramel:



6 tablespoons
butter



1 cup
packed brown sugar



1/4 cup
light corn syrup



1/2 teaspoon
kosher salt



1/4 teaspoon
vanilla extract



1/4 teaspoon
baking soda

Cheddar



1/4 cup powdered
cheddar cheese



1/2 teaspoon
kosher salt



1/4 teaspoon
smoked paprika



1/4 teaspoon
chili powder

Method:

1. In large pan with a fitting lid, heat butter over medium heat. Once fully melted, add popcorn kernels and cover pot, shaking gently until the kernels are popped. Separate popcorn evenly into two bowls (about 5.5 cups of popped popcorn into each).
2. Heat oven to 300°F for the caramel corn. Combine butter, brown sugar, corn syrup and salt in a saucepan over medium-high heat, stirring occasionally until bubbly. Turn off the heat and remove from the burner. Add in the vanilla and baking soda carefully and stir to prevent sticking. Add one half of the popcorn from its bowl and gently fold with a wooden spoon until fully coated.
3. On a parchment-lined baking sheet, spread out the caramel popcorn and bake for 20 minutes, rotating the pan halfway through. Remove and while still hot, gently toss to reattach any loose caramel and leave to cool completely.
4. For the cheddar popcorn, mix the cheese powder and spices into the second half of the popcorn. Give it a gentle toss to combine fully.
5. When the caramel popcorn has cooled completely, carefully break any clumps apart and serve in the same bowl as the cheddar popcorn.