

Popcorn Nut Crunch

Ingredients

- 2 quarts popped popcorn
- 1 cup blanched whole almonds, toasted
- 1 cup each pecan halves, cashews, Brazil nuts and hazelnuts, toasted
- 1-1/2 cups sugar
- 1 cup dark corn syrup
- 1/2 cup butter or margarine
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon

Directions

1. Place the popcorn and nuts in a lightly greased 5-qt. Dutch oven. Bake at 250° for 20 minutes.
2. Meanwhile, in a medium saucepan, combine sugar, corn syrup and butter; bring to a boil over medium heat, stirring constantly.
3. Cook, without stirring, until a candy thermometer reads 290° (soft-crack stage).
4. Remove from the heat; stir in vanilla and cinnamon.
5. Pour a small amount at a time over popcorn mixture, stirring constantly until the mixture is well coated.
6. Immediately spread on greased baking sheets.
7. Cool; break into pieces. Store in airtight containers. Yield: about 4 quarts.