

Maple Kettle Corn (Crowd Favorites, Desserts)

- ¼ cup vegetable oil
- ½ cup popcorn kernels
- 1 package Halladay's Maple Cheesecake mix
- ¼ tsp salt

Pour all items into a med sized saucepan, stir. Cover pan with a well fitting lid. Heat contents slowly using low to med heat. Be sure to cook low and slow, if your heat is too high the sugar will burn. It will take a couple minutes to get warm enough for the kernels to pop. Shake the pan so that the kernels on the bottom do not burn. Remove pan from heat when the popping slows down. Leave the cover on for a minute or two until you don't hear any more kernels popping. Pour onto a sheet pan in a single layer to cool.