

Popcorn Cake

A change from the usual birthday cake. Add lollipops or balloons for a colorful, festive touch. (Any extra "cake" can be shaped into popcorn balls.)

- 7- 8 quarts unbuttered, unsalted popped popcorn
1 cup margarine *OR BUTTER*
1/2 cup light corn syrup
2 cups firmly packed brown sugar
1 teaspoon vanilla

- 1 cup roasted peanuts
1 cup candy-coated chocolate candies
1 cup small gum drops
Assorted decorations such as additional candies, marzipan fruits, lollipops, piped icing and balloons

Place popped corn in a very large bowl. Set aside a 2-piece ungreased angel food cake pan. In heavy 2-quart saucepan, combine margarine, corn syrup and sugar. Place over medium heat and stir with a wooden spoon until mixture comes to a boil. Boil 1 minute. Remove from heat and stir in vanilla.

Pour hot syrup over popped corn and stir with a wooden spoon until corn is well-coated. Allow mixture to cool slightly. Stir in nuts and candies. Pack into angel food pan. Cover lightly and allow to cool at room temperature overnight. Remove bottom of pan and turn popcorn cake out onto serving plate or tray. Decorate as desired with assorted candies, icing and balloons. Slice and serve as a regular cake. Serves 12 generously.



Candymaking

Kendrick & Atkinson



HPBooks