

# Syrup-Free Caramel Puffed Corn

Replace corn syrup 1:1 with non-GMO tapioca syrup made in the USA

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Puffed Corn	9 ounces	255	28
Butter	1 cup	227	25
Brown Sugar, Packed	1 cup	230	25
<b>BriesSweet™</b>			
<b>White Grain Sorghum Extract 60DE</b>	<b>3/4 cup</b>	<b>186</b>	<b>21</b>
Baking Soda	1 tsp	6	1

## Method

1. Preheat oven to 250°F.
2. Pour puffed corn into a large roasting pan. Set aside.
3. Combine butter, brown sugar and sorghum extract in 2-quart saucepan.
4. Cook on medium heat until melted.
5. Remove from heat and stir in baking soda. This may cause some foaming and make mixture look milky.
6. Pour mixture over puffed corn.
7. Baked for 45 minutes, stirring every 10-15 minutes.
8. Remove from oven and pour onto parchment or waxed paper.
9. Break apart large pieces and cool.
10. When completely cool, store in an air tight container.



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