



Billings Farm & Museum Maple Popcorn Recipe

15-20 cups popcorn (1/2 cup unpopped kernels)
1 cup pure maple syrup
1/2 cup unsalted butter

1/4 teaspoon salt
1/2 teaspoon baking soda

Preheat the oven to 200°F and line two half sheet pans with parchment paper. Pour the popped corn into a large bowl (at least 6 quarts), and set aside. Set a large saucepan over medium-high heat. Add the maple syrup, butter, and salt and cook, stirring occasionally until the mixture comes to a low boil. Cook the mixture to 230°F, thread stage on a candy thermometer. Remove the pan from heat and add the baking soda. Stir thoroughly; the syrup will foam up. Immediately (and carefully) pour the hot syrup over the popped corn, and stir until well coated. Spread the popcorn onto parchment-lined pans. Bake for 1 hour, switching the pans halfway through, and stirring every 15 minutes. Remove the popcorn from the oven. If not serving immediately, wait for the popcorn to cool, break up any clumps, and store it airtight at room temperature for several days.

Adapted from King Arthur Flour's Maple-Pecan Popcorn recipe