**Ingredients**
- 1 recipe microwave popcorn (about 6 cups popped popcorn)
- 1 cup unsalted peanuts
- 9 TBSP. brown sugar
- 2 TBSP. butter or margarine
- 2 TBSP. light corn syrup
- 1/8 tsp salt
- 1/8 tsp baking soda
- 1/4 tsp vanilla extract

**Directions**
1. Preheat the oven to 275°, and lightly coat a rimmed baking sheet with nonstick cooking spray.
2. Pour the popcorn into a large bowl.
3. In a small pot over low heat, combine the brown sugar, butter, corn syrup, and salt. Stir constantly until the butter melts, then let the mixture sit over low heat for 3 minutes without stirring. Mix in the baking soda and vanilla, stirring for 1 more minute.
4. Pour the sugar mixture over the popcorn, mixing until evenly coated. Pour the popcorn onto the prepared pan, and bake at 275° for 30 minutes, stirring after each 10-minute interval. Cool on the pan for 5-10 minutes before serving.