

Cinnamon Toast Popcorn

By Jerrelle Guy

Total Time 20 minutes, plus cooling

Rating ★★★★★ (276)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

This snackable pile of lightly sweetened popcorn is reminiscent of buttery cinnamon toast and the perfect treat for two or four (or one!). You can easily make another batch to serve a crowd. Popcorn is coated in syrup and toasted in a pot to create a shell of caramelized sugar that's dusted with cinnamon. Five minutes out of the pot, the popcorn cools to a soft crispness, but if you bake it for just 10 minutes, the popped kernels dry all the way through and become crunchy to their core. This treat is delicious on its own or as part of a dessert board with gingerbread biscotti, iced oatmeal cookies or any other cookies of your choice.

INGREDIENTS

Yield: About 4 cups

- ¼ cup granulated sugar
- 2 tablespoons unsalted butter
- 1 tablespoon light corn syrup
- ¼ teaspoon coarse kosher salt
- 4½ cups/50 grams popped unbuttered, unsalted popcorn (see Tip)
- ¾ teaspoon ground cinnamon

PREPARATION

Step 1

Heat the oven to 350 degrees and have a large sheet pan lined with parchment paper nearby.

Step 2

In a large, heavy-bottomed pot, combine the sugar, butter, corn syrup, salt and 1 tablespoon water. Cook over medium-high heat, stirring with a large metal spoon or rubber spatula, until the butter melts and the mixture turns into thick bubbling syrup, about 1 minute. Cook until it begins to smell toasty, about 1 more minute, then add the popcorn, carefully tossing every 2 to 3 seconds, until it starts to brown lightly, another 1 to 2 minutes. Begin tossing constantly for another minute or two until the popcorn turns deep golden brown in most spots, being careful to never let it burn. Remove from the heat, sprinkle with the cinnamon and toss a final time to coat.

Step 3

Immediately pour the toasted popcorn onto the lined sheet pan and spread in an even layer. Bake until a shade darker, 8 to 10 minutes. Cool the popcorn on the pan on a rack for 5 to 10 minutes to harden. Toss a final time to break up any clumps and serve.

TIP

To make popcorn from scratch, pop ¼ cup kernels according to package instructions. Or make the recipe even more effortless by using a popped bag of unsalted, unbuttered microwavable popcorn. Just be sure to discard any unpopped kernels before adding them to the pot.

Private Notes

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