

## Karo Crazy Crunch

2 quarts popped corn

1 1/3 cups pecans

2/3 cup almonds

1 1/3 cups sugar

1 cup Mazola margarine

1 teaspoon vanilla

1/2 cup Karo Crystal Clear Syrup

Mix popped corn and nuts on a cookie sheet. Combine sugar, margarine and Karo in a 1 1/2 quart saucepan. Bring to a boil over medium heat, stirring constantly. Boil, stirring occasionally, 10 to 15 minutes or until mixture turns a light caramel color. Remove from heat. Stir in vanilla. Pour over popped corn and nuts, mix to coat well. Spread to dry. Break apart, store in tightly covered container. Makes about 2 pounds.

