

## **Rainbow Popcorn**

**10 cups popped popcorn**  
**1 cup margarine or butter**  
**3/4 cup sugar**  
**1 3-ounce package desired flavor gelatin**  
**3 tablespoons water**  
**1 tablespoon light corn syrup**

**Remove all unpopped kernels from popped corn. Place in a greased 17x12x2-inch baking pan. Keep warm in a 300 degree oven while making syrup mixture.**

**Butter bottom and sides of a heavy 2-quart saucepan. Combine margarine or butter, sugar, gelatin, water, and corn syrup. Cook mixture over medium heat until boiling, stirring constantly. Clip a candy thermometer to side of pan.**

**Continue cooking over medium heat for 20 minutes, stirring constantly until thermometer registers 255 degrees (hard-ball stage). Pour syrup mixture over popcorn and stir gently to coat popcorn.**

**Bake in a 300 degree oven for 5 minutes. Stir once and bake for 5 minutes more. Turn popcorn mixture onto a large piece of foil. Cool completely. Break popcorn mixture into clusters. Store in an airtight container in a cool, dry place. Makes about 10 cups.**