



### *Corn Puffs*

1 pkg. corn puffs  
2 squares butter

1 cup sugar  
2 Tbsp. water

In heavy pan, melt butter first; add sugar and water. “Do Not Stir”.

Bring to a boil - boil to cracking stage (test in ice cube water).

In large bowl, pour over corn puffs; stir or toss until evenly coated.

### *Carmel Corn Puffs*

1 pkg. corn puffs  
1 cup brown sugar  
1 cup corn syrup

1/2 cup butter  
1 tsp. baking soda

Bring the brown sugar, corn syrup and butter to a boil; add the baking soda and stir.

Pour corn puffs into cake pan and pour the caramel over, stir to coat  
Bake at 250 degrees, stirring every 10 minutes for 45 minutes.