

Food Lovers

A Blog for And By Homemade Cook



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Vanilla Maple Caramel Nut Popcorn-Guest Post

Posted on May 2, 2012 by Bloggy

Today is a very special day, and it is special because of [Urvashi](#) from Choc Chip Uru-[Go Bake Yourself](#). She has made my day by accepting my request of writing a guest post. I am a constant reader of her awesome recipes, and it makes my blog feel precious too. Urvashi, as we know her is very sweet girl and one complete foodie. She likes baking and is a compulsory baker. Her blog is filled with awesome recipes that will make you go insane, and will awe you about how a simple girl of 16 become such a super foodie. Being a foodie has no age bar, and she completely proves it. Her [Pie recipe](#) is one of my favorite. Drop by her blog [Go Bake Yourself](#) and you will surely find a treasure to keep.

Hi everyone

It is so awesome to be guest blogging here at Sayantani's wonderful blog, Food Lovers Club, today! In case you have not 'met' me before, I am your average, run of the mill 16 year student trying to balance the senior life of school with the compulsory world of baking. Yes, baking. Savoury is not really my forte I go by Choc Chip Uru in the blogging world on my site, [Go Bake Yourself](#). It is here where I go crazy with creating, adapting and changing many a recipe to suit my (CHOCOLATE LOVING) *ahem* *picky* taste buds



So enough chit-chat, bantering and yadayadayada (anyone else a Seinfeld fan?). If you want to know more, you can definitely visit me [here](#)
Thank you again Sayantani for this opportunity – Hope you and everyone else who visits enjoys!

Today, I am going to teach you all how to watch a movie at home.

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“Excuse me?”

Oh don't you “excuse me” me! You think you have it all figured out. I mean, it is not like it's an art. Or a skill which only the exceptionally talented (you may make a gagging face at that) can achieve.

WRONG.



To watch a movie is something which cannot be done on whim, and if it is, correct protocol must be maintained. Let me teach you the skills of watching a movie. Are you ready? This is hectic stuff but I promise it will all be worth it

Note: These rules apply to watching with friends, family or alone scenarios.

THE RULES:

1. Own a television. Don't groan at my stupidity, keep reading. I just think it is a necessity as opposed to lazing on the iPad or on your computer. If you are travelling I forgive you but at home, nothing beats a good ol' big black screen (and it is good for your eyes too)
2. Preferable time for watching a movie is night-time, with no commitments for the following day – A study done (on me...) reveals that a viewer has greater concentration thus gains better enjoyment from a movie if they do not have any plans the next day which can distract them
3. Always sit on a couch – According to physiotherapists, chairs help posture. Stuff your posture. You want comfort. Stiff, wooden chair. Does that sound comfortable to you?
**Note: If your couch does not allow you to curl up onto it due to size issues, try to keep an ottoman close by for ultimate comfort
4. Keep some objects close by according to your context (I told you, hectic stuff!).
Watching a horror movie? A pillow is a must and maybe Mr Cuddles too.
Watching Titanic? Mega-sized tissue box complete with extra absorbency.
Winter? Screams for a blanket!
5. NEVER, and I mean, NEVER, get comfortable without all the necessary remotes next to you. The pain, excruciating really, which comes with having to get up to

adjust the volume kills me before I became so talented in the art.



6. Do your number 1s and 2s before sitting. Crude? No, not my intention. I am making sure you do this right – and pausing a movie is one of the worst things in the world!
7. All mobiles off. If you have a butler, you are not home to anyone. Just like a theatre, if you have this loud obnoxious crazy frog going off, it may just spoil the movie. Seriously. Stay away from everyone. Warning signs are permitted.
8. Try not to watch during a lightning storm. A source (me) has claimed that not only is it an electrical hazard but many a time, the electricity goes and your movie is pfft-ed out.
9. Dim the lights but do not watch in the dark. You get the effect without, once more, destroyed those precious corneas of yours
10. Wear something comfortable – As hard as it sounds, just take one more step of work and take off the business suit before trackie-ing it up and plopping down – cotton beats tweed. PJs beat all!

Ok, now we have covered the basics. Oops, nope I forgot food.

WRONG.



Food get its own category. You may be surprised but I have seen what people bring to watch a movie and it gets me every time. Let me help you

THE RULES: FOOD

1. Do not bring something liable to spill – I am talking gravies, curries, big fat pieces of meat, peas and mash – eat your dinner before. Not only is it too unreliable to stay put but snack food is pop-in-the-mouth simple and just as delicious. Imagine, you are eating a burrito, cheese dripping, when suddenly BANG – the burrito goes flying in slow motion, the movie ignored, and hits your cat which fuzzes up and starts running from the heat and tearing curtains. Not nice at all.
2. Try not to bring sticky things – true, things can always get a little messy but try and stay away from items like fairy floss, munchies which force you to wash your hands – remember we want to stay put throughout the movie, not moving around like a marathon runner
3. Have napkins, a towel or something to wipe your hands on. Crumbs of chips or something may be a little nasty so you don't want it going on your remote and sofa.
4. Keep a drink – but be careful. Ever noticed how deliciously salty and sweet snack foods are? I certainly have – a combination which makes me thirst like crazy. But keep it on a table. As convenient as keeping it upright, balanced against you, is, we are once again back to the horror film, with the horror part being in your eyes as that pretty white couch turns coke brown.



5. Have a mix of savoury and sweet munchies – no matter if you are a savoury or sweet person, a movie requires both to keep you satisfied.
6. Here is a list of the top snacks as recommended by me: Maltesers, chocolate bars, mini packets of chips, pretzels, frozen coke or a slushie, Starburst lollies, cold pizza and of course popcorn.

This is where rule #7 comes in. You must always have a steady stock of **Vanilla Maple Caramel Nut Popcorn** with you. You did see the pictures right? Then you know I am correct at least in this rule – Totally following rule #5 of the foodie section, these are sweet with an exterior crunch factor while the inside is soft and buttery, the salt and sweetness mingling together to explode in the mouth.

Addiction Rating: 10/10

Have fun!

Vanilla Maple Caramel Nut Popcorn

Adapted from [Sweet Pea's Kitchen](#)

Ingredients:

- 1 cup butter
- 1 & 3/4 cup dark brown sugar
- 3/4 cup pure maple syrup



- 1 tsp salt
- 1/2 tsp baking soda
- 3 tsp vanilla essence
- 20 cups worth of popped popcorn – I got approximately 7 cups from 1 packet of microwave popcorn
- 7-8 cups roughly chopped nuts (I used cashews but you can use an assortment or any you choose)

Method

1. Preheat the oven to 120 degrees C.
2. Place your freshly popped corn in a large bowl (or 2 large bowls if there is too much) with the nuts





3. Melt butter, maple syrup and brown sugar together over medium heat in a medium saucepan. Boil, without stirring for 2 minutes.



4. Remove from heat and add in vanilla essence and baking soda. Stir through the popcorn and nuts carefully, trying not to crush the corn and coat as evenly as possible



5. Lightly grease 2 large baking trays with margarine or butter
6. Place popcorn into dish and spread out evenly





7. Bake in oven for 45-50 minutes, stirring every 15 minutes for even baking and no burning



8. Let cool completely before breaking up and storing in an airtight containers or when semi warm, roll into balls and let cool completely

9. Watch a movie with a fresh batch!



So there you have it folks. Do you feel like watching a movie now?
Thanks again Sayantani! I had a lot of fun. Hope you and everyone enjoyed and if you want to see more from here, check out my blog, [Go Bake Yourself](#), or say hello on my [Foodbuzz Page!](#)

Cheers



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43 Responses to *Vanilla Maple Caramel Nut Popcorn-Guest Post*

Pingback: [Vanilla Maple Caramel Popcorn: My Guest Post « Go Bake Yourself](#)



Choc Chip Uru says:

May 2, 2012 at 11:39 am

Thank you very very much my friend for allowing me to guest post – I had a lot of fun writing and making for your wonderful blog 😊

I owe you a lot! Perhaps one day I will start having guest posts too 😊

Thank you again my friend!

Cheers

Choc Chip Uru

Choc Chip Uru recently posted..[Vanilla Maple Caramel Popcorn: My Guest Post](#) ❤️

[Reply](#)



susie says:

May 2, 2012 at 11:58 am

Popcorn looks awesome and sounds like the perfect snack for movie watching that and drinking a slushie 😊

[Reply](#)



Choc Chip Uru says:

May 2, 2012 at 1:40 pm

Mmm this popcorn and slushie would definitely rock 😊

Thank you!

Cheers

Choc Chip Uru

Choc Chip Uru recently posted..[Vanilla Maple Caramel Popcorn: My Guest Post](#) ❤️

[Reply](#)



Suzanne says:

May 2, 2012 at 12:03 pm

Love this recipe and love caramel popcorn so I can just taste this now as I'm fighting with my son over who gets to hold the bowl!

Suzanne recently posted..[Italian Lentil Soup](#) ❤️

[Reply](#)



Choc Chip Uru says:

May 2, 2012 at 1:41 pm

Thank you 😊

And I get the fighting – believe me no one wanted to share at mine either 😊

Cheers

Choc Chip Uru

Choc Chip Uru recently posted..[Vanilla Maple Caramel Popcorn: My Guest Post](#) ❤️

[Reply](#)



Hester @ Alchemy in the Kitchen says:

May 2, 2012 at 3:38 pm

I could manage this popcorn without even the excuse of a movie – yuuuuuuuummmmm!

Hester @ Alchemy in the Kitchen recently posted..[Honey, Lemon and Almond Tartlets – Having a Pollyanna moment!](#) ❤️

[Reply](#)



Jen @ Juanita's Cocina says:

May 2, 2012 at 4:29 pm

OMG. This looks DIVINE!!!

I wouldn't even want to share with anyone who's watching the TV with me! LOL!

Jen @ Juanita's Cocina recently posted..[Texas Spicy Sweet Onion 'N Rice Casserole...Everything' Is Sweeter in Texas!](#) ❤️

[Reply](#)



Tina@flourtrader says:

May 2, 2012 at 5:41 pm

Note to self: Uru's popcorn should be made as a double batch to insure that after all the snatching hands of everyone else turn into feeding shovels, there will be some left for the creator and cook!

All jokes aside, this is an excellent snack for anytime. This is a great guest post. You two have a wonderful day!

Tina@flourtrader recently posted..[Royalty Reserve Cakes](#) ❤️

[Reply](#)



Beth says:

May 2, 2012 at 5:54 pm

Fun tips – and I would definitely try this popcorn. It looks awesome!

[Reply](#)



thoughtsappear says:

May 2, 2012 at 5:59 pm

Mmmmm...this looks soooo good! I love sweet popcorn!

thoughtsappear recently posted..[Cee Lo and I Save the Environment](#) ❤️

[Reply](#)



Liz says:

May 2, 2012 at 6:13 pm

OH, it is so fun to find Miss Uru guest blogging here! Popcorn, and especially caramel corn, is one of my secret pleasures and this one looks amazing! Addictive and delish!!!

[Reply](#)



Jennifer Eloff says:

May 2, 2012 at 6:52 pm

Haha! Good post! Now I want to watch a movie. 😊

[Reply](#)



Courtney says:

May 2, 2012 at 7:48 pm

Love the rules, Uru! Definitely ones to live by while watching a movie. 😊 This popcorn looks absolutely addicting.

Courtney recently posted..[Strawberries and Cream Muffins](#) ❤️

[Reply](#)



Micha says:

May 2, 2012 at 7:51 pm

Whew. I passed the test. And the popcorn looks scrumptious!

Micha recently posted..[Mango & Jicama Salad with Honey Lime Vinaigrette](#)



[Reply](#)



Heidi says:

May 2, 2012 at 8:30 pm

My first time here but had to see where CCU was hangin' out. Lovely blog &

FABULOUS Guest Post. YUM!!!

Heidi recently posted..[Eat Mor Chikn {Sweet Chili BBQ Chicken Burgers with homemade sauce}](#) ❤️

[Reply](#)



easyfoodsmith says:

May 2, 2012 at 8:39 pm

Hi! I hopped over from CCU's blog and these popcorns are looking very addictive. My daughter happened to be around and she is after my life to make them asap...! Lovely guest post indeed 😊

easyfoodsmith recently posted..[MAKHMALI ALU PANEER KOFTA \(Potato & Cheese Croquettes in Poppy Seeds Gravy\)](#) ❤️

[Reply](#)



The Mom Chef ~ Taking on Magazines One Recipe at a Time says:

May 2, 2012 at 8:54 pm

Bravo! I can't think of a single thing I'd do differently, and I like watching movies at home.

The Mom Chef ~ Taking on Magazines One Recipe at a Time recently posted..[Black Bean and Tomato Salsa from Donna Hay Magazine, Summer 2012](#) ❤️

[Reply](#)



Bloggy says:

May 2, 2012 at 9:01 pm

Thanks to all of you who commented on behalf of URU. I know she would love all of your gestures.

[Reply](#)



Sharyn Dimmick says:

May 2, 2012 at 10:07 pm

Whoa, Nelly, that's a lot of butter and sugar and syrup and nuts! But I can always make a small batch. It looks delicious.

Sharyn Dimmick recently posted..[One of Those Annoying Voting Posts](#) ❤️

[Reply](#)



Eva says:

May 2, 2012 at 10:53 pm

What a great guest post CCU! And if I wasn't on a low carb, no sugar kick right now, I would TOTALLY GO FOR THIS POPCORN. OUTSTANDING! The cup of butter worries me, but then again, it IS junk food, so I'll just have to get over it! Ha ha ha!

I love your movie watching technique, too often we just mindlessly watch a movie only to want to talk about it the next day with absolutely no recollection of what it was even called. Sad, I know, it happens at my age. The cashews are a lovely touch. I'll bookmark this for when JT is away and I shall have a tasty feast of it for dinner 😊

Eva recently posted..[Pork Medallions in a Sweet Red Pepper and](#)

[Caramelized Onion Coulis](#) ❤️

[Reply](#)



[Tina \(PinayInTexas\)](#) says:

May 2, 2012 at 11:52 pm

Nice to meet you Sayantani! Thanks for having Uru here! I enjoyed reading this post!

[Reply](#)



[Bloggy](#) says:

May 3, 2012 at 12:00 am

Welcome to my blog Tina. Will surely try to entertain u more in such ways

[Reply](#)



[CJ at Food Stories](#) says:

May 3, 2012 at 12:30 am

Great reminders ... I always forget to have the butler tell people I'm not home 😊

CJ at Food Stories recently posted..[Blog Love](#) ❤️

[Reply](#)



[A Boleyn](#) says:

May 3, 2012 at 2:44 am

I used to make caramel popcorn but nothing as decadently fattening as these treats. Thanks for the memories of my younger, less calorie-watching days.

A Boleyn recently posted..["Quadruple" Chocolate Cheesecake](#) ❤️

[Reply](#)



[dianeskitchentable](#) says:

May 3, 2012 at 3:45 am

Oh my... I really mean oh my gawd does that look incredible & I don't know why you have to watch a movie to eat that. I think dinner, main course is appropriate. You've got corn (vegetable) nuts... that's healthy.

I like the rules except I don't know how to work all the remote controls so need supervision.

[Reply](#)



[Norma Chang](#) says:

May 3, 2012 at 5:30 am

Great guest post, enjoyed your writing as usual. That popcorn is just out of this world delicious.

Happy to meet you Sayantani.

[Reply](#)



[Bloggy](#) says:

May 3, 2012 at 8:57 am

Same here Norma, enjoy the popcorns.

[Reply](#)



Ramona says:

May 3, 2012 at 6:46 am

I love this guest post!! This is one outstanding popcorn and I maybe so busy eating it... I may not look up at the movie. 😊

Ramona recently posted..[Deviled Ham Sandwiches](#) ❤️

[Reply](#)



Stephanie @ Eat. Drink. Love. says:

May 3, 2012 at 9:45 am

The popcorn looks incredible!

Stephanie @ Eat. Drink. Love. recently posted..[Greek Yogurt with Warm Berry Sauce](#) ❤️

[Reply](#)



Starr says:

May 3, 2012 at 11:32 am

How did you know I've been craving caramel popcorn? I can't wait to hit the kitchen and try out your fantastic looking recipe!

Starr recently posted..[Cinnamon Rolls](#) ❤️

[Reply](#)



Deeps @ Naughty Curry says:

May 3, 2012 at 1:53 pm

that made a nice read, thanks for all that 'gyaan' on movie-watching urvashi! 😊 i have always wondered how caramel popcorn is made and thanks to u now i know! cant wait to try it

Deeps @ Naughty Curry recently posted..[Foodie-Exchange and a treasure trove of stuff!](#) ❤️

[Reply](#)



Veronica says:

May 3, 2012 at 3:30 pm

LOL, thanks for the lesson, Uru! I have much to learn from you, but we are on the same page when it comes to good eats during movie-watching and the popcorn looks perfect! Great job.

Veronica recently posted..[Soap for Soldiers {a casual soap-making tutorial}](#)



[Reply](#)



Kimby says:

May 3, 2012 at 6:47 pm

This was a great guest post, Choc Chip Uru, and a welcoming place to visit, Sayantani! (Nice to meet you!) 😊 Yes, I DID feel like watching a movie after this most interesting primer, but FIRST I need to make a batch of this treat. Popcorn & a movie are wonderful, but Vanilla Maple Caramel Nut Popcorn & a movie? Bliss...

Kimby recently posted..[Bye, Bye, Miss American Fry](#) ❤️

[Reply](#)



Bloggy says:

May 3, 2012 at 7:48 pm

Nice you to meet you to Kimby, hope you enjoy the blogs.

[Reply](#)



Alana D says:

May 3, 2012 at 8:16 pm

I've been looking for a sweet popcorn recipe, thanx!

Alana D recently posted..[Risque Cafe Review](#) ❤️

[Reply](#)



Barb @ Profiteroles & Ponytails says:

May 3, 2012 at 10:33 pm

This is at the top of my must-make list. My two ponytails will love it! We have "movie night" about every other day in my house. Love your blog!

Barb @ Profiteroles & Ponytails recently posted..[Peanut Butter & Chocolate Cupcakes](#) ❤️

[Reply](#)



Soni says:

May 4, 2012 at 3:42 am

Ooh this looks like a must try, with my favorite flavors going into these delicious popcorns!! Like you said U the perfect accompaniment to any movie would be your popcorns!! I agree with all your other rules too 😊

Syantani, you have a lovely blog! Great guest post 😊

Soni recently posted..[Arctic Char in Mustard Sauce](#) ❤️

[Reply](#)



Tiffany says:

May 4, 2012 at 5:36 am

Oh just the thought of this popcorn makes my heart sing! 😊

[Reply](#)



Rosemary says:

May 4, 2012 at 6:22 am

That popcorn looks awesome, I agree food is very important when watching a movie! I've never made flavored popcorn but you made it look easy so I may give it a try 😊

[Reply](#)



[Nami | Just One Cookbook](#) says:

May 4, 2012 at 10:05 am

We love popcorn and always make it when we watch movies with family. But caramel one is a treat and we only get it at a theater. Now we know how to make it at home! 😊

Nami | Just One Cookbook recently posted..[Japan Trip 2012 vol. 2 \(Kobe & Osaka\)](#) ❤️

[Reply](#)



[Jasline \(Food Is My Life\)](#) says:

May 4, 2012 at 8:35 pm

I don't usually snack while watching movie, but Uru has gotten me to rethink this motion! I guess I really need to try it out soon 😊

Jasline (Food Is My Life) recently posted..[Honey Walnut Mini Cakes](#) ❤️

[Reply](#)



[jodi](#) says:

May 4, 2012 at 9:20 pm

This popcorn look delicious... and addictive!

jodi recently posted..[Strawberry Ricotta Tart with Lemon Verbena Essence](#)



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