

SWEET AND SALTY POPCORN

Ingredients:

- 12 cups prepared popcorn
- 1/4 cup (1/2 stick) margarine
- 5 and 1/2 cups mini marshmallows
- 1 cup mini pretzels, broken into pieces
- 1 cup colorful chocolate chips

Directions:

1. In a large pot, melt margarine over low heat.
2. Add marshmallows, and cook, stirring regularly, until melted.
3. Stir popped popcorn into marshmallow mixture.
4. Add pretzel pieces, and stir in to combine.
5. Allow the mixture to cool. Add one cup of colorful chocolate chips.
6. Mix until well combined.
7. Shape popcorn into two inch balls. (If the mixture sticks to your hands, spray your hands lightly with nonstick cooking spray.) ENJOY!



COOKIES 'N CREAM POPCORN

Ingredients:

- 12 cups prepared popcorn
- 18 sandwich cookies
- 1 bag white chocolate chips
- 2 tbsp oil

Directions:

1. Place the cookies into a zip-top bag and roll/smash them with a rolling pin (not coarse crumbs).
2. Melt the chocolate chips and oil in a pan on a low flame.
3. In a large zip-top bag, add the popcorn, chocolate, and crushed cookies.
4. Shake well. ENJOY!



CARAMEL POPCORN (PAGE 1)

Ingredients:

- 12 cups prepared salted popcorn
- 2 sticks butter
- 1 1/2 cups brown sugar
- 1/2 cup corn syrup
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 tsp baking soda

Topping:

- 1 (3-and-1/2-ounce) bar dark chocolate
- 1 (3-and-1/2-ounce) bar white chocolate

Directions:

1. Preheat oven to 200 degrees. Line a cookie sheet with parchment paper. Place prepared popcorn in a large mixing bowl.
2. Prepare the caramel: Place butter, brown sugar, and corn syrup in a medium saucepan. Stir over low/medium heat until thoroughly combined. You should have a uniform brown mixture without a layer of butter at the top.
3. Raise flame to medium/low to bring the mixture to a low boil. Let bubble without stirring for five minutes.
4. Remove from flame. Stir in salt and vanilla, then baking soda. The mixture will foam up, which aerates the caramel and makes it easier to mix into the popcorn.



CARAMEL POPCORN (PAGE 2)

Ingredients:

- 12 cups prepared salted popcorn
- 2 sticks butter
- 1 1/2 cups brown sugar
- 1/2 cup corn syrup
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 tsp baking soda

Topping:

- 1 (3-and-1/2-ounce) bar dark chocolate
- 1 (3-and-1/2-ounce) bar white chocolate

Directions:

5. Slowly pour the caramel mixture over the popcorn, folding gently until all the kernels are covered. Spread on the prepared cookie sheet.
6. Bake for 15 minutes. Cool until caramel hardens. Break up any large pieces.
7. To melt chocolate, break up each bar and place in a Ziploc bag. Immerse in a bowl of hot water until it's melted and smooth (you may need to change the water after a few minutes if it's no longer hot enough). Alternatively, you can also melt in a double boiler or in the microwave, just be careful not to burn it. Transfer chocolate to Ziploc bags once it's melted.
8. Snip a small corner off each Ziploc bag. Drizzle both types of melted chocolate over caramel popcorn. Let cool and enjoy!