

Sweet & Salty Popcorn Treats

Makes 4-5 cups

Pampered Chef Popcorn Maker
#1457- \$25

Ingredients:

5 TBSP popcorn kernels (rounded ¼ cup)
1 TBSP oil (my favorite is coconut oil)

1 cup vanilla white chips + 1 TBSP coconut oil
Pink Himalayan salt



Directions:

1. Place the popcorn kernels in the bottom of the 1-quart Pampered Chef Microwave Popcorn Maker (or pop on the stovetop).
2. Add 1 TBSP oil.
3. Leaving the top on the vent OPEN, place the Popcorn Maker OFF-CENTER on the turntable. Set the microwave on HIGH (do not use the Popcorn Setting on your microwave) for 3 minutes.
4. Stay close at hand and “listen” for the slowing down of the popping kernels. Also “smell” because you don’t want your popcorn to burn!
5. Remove from the microwave and IMMEDIATELY remove the lid using a potholder, lifting AWAY from you, as there will be steam coming from the inside.
6. Pour the popcorn onto the Pampered Chef Large Bar Pan or other large cooking/baking sheet, removing any unpopped kernels.
7. **Sprinkle with salt according to taste.**
8. Place the vanilla chips in a microwaveable bowl (like a stoneware cereal-size bowl) with 1 TBSP coconut oil and place in the microwave. Microwave at high for one minute, then in 30-second intervals until softened/melted.
Tip: Chips will retain their shape even when they are soft, so “test” by stirring with a teaspoon. It is very easy to burn the chips! Do not add water to thin melted chocolate – you will end up with a powdered mess. Always use a fat, such as coconut oil (my favorite), butter or shortening. If using butter, always use the smaller amount, as butter is softer at room temperature than coconut oil.
9. Now drizzle the melted chips over the popcorn as evenly as you can. Place the pan in a cool place or in the freezer to allow the melted chocolate to firm up.
10. Store in a tightly sealed container. A “holiday” tin can works the best to keep popcorn dry and crispy.

Variations: After drizzling with white chocolate, sprinkle with any of these:

- Crushed peppermint candy
- Mini M&M’s
- Chocolate chunks
- Colorful candy sprinkles

