Christmas Crunch Popcorn

Recipes by Carina
Serves 10 | Calories 291 | Fat 11g | Protein 6g
Carbs 42g | Sugar 14g | Sodium 101mg



Recipe

1/2 Cup Popping Corn Kernels 15ml | 1 Tablespoon Oil 2 Cups Pretzels 3-4 Candy Canes 250g | 1 Bag Christmas MnMs 250g White Chocolate

Directions

Heat a large saucepan over high heat. Pour the oil into the saucepan along with 2-3 corn kernels. When the corn kernels have all popped, pour in the remaining kernels and place on the lid. When the popping begins to slow down, remove the saucepan from the heat. Pour the popped popcorn into a mixing bowl. Season with salt and leave to cool.

Break up some of the pretzels into smaller pieces while leaving the rest unbroken, pour into the same bowl as the popcorn.

Chop up the candy canes into small pieces and add to the mixing bowl along with the MnMs.

Melt the white chocolate over a double boiler or in the microwave until completely smooth.

Pour small amounts of the white chocolate over the popcorn and begin to mix. Repeat until you used up all of the melted chocolate. Pour the popcorn mix out onto a sheet of non-stick paper a spread out into an even layer. Leave for a few hours for the chocolate to set. Break up the popcorn crunch into small pieces and place into a serving bowl.