

# Festive Popcorn



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Recipe by: Laura Vitale

Feeds 6-8

**Prep Time: 15 minutes**

**Cook Time: 0 minutes**

## Ingredients

### For the double chocolate version:

- \_\_ 8 cups of Popped Popcorn
- \_\_ Pinch of Salt
- \_\_ 1 cup of Toasted Pecan Halves
- \_\_ About 1 cup of Mini Marshmallows
- \_\_ 1 cup of Mini Pretzels, roughly cut into smaller pieces
- \_\_ 10 oz of White Chocolate, melted
- \_\_ 4 oz of Bittersweet Chocolate, melted
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### For the Clementine Version:

- \_\_ 6 cups of Popped Popcorn
- \_\_ 2 Tbsp of Granulated Sugar
- \_\_ Pinch of Salt
- \_\_ Zest of 1 Clementine
- \_\_ 2 Tbsp of Butter
- \_\_ 4 oz of Melted White Chocolate

1) Once your popcorn has popped, place it in a big bowl (a big pot is actually the easiest way to do it) to it, add the pecans, salt, marshmallows and mini pretzels, then add the melted white chocolate and give everything a good stir.

2) Place the mixture in a single layer on a parchment paper lined baking sheet and then drizzle the bittersweet chocolate all over the top, allow it to set before breaking it into pieces.

For the clementine version:

1) In a big bowl toss together the popcorn, salt, butter, sugar, clementine zest and melted white chocolate, place it on a baking sheet and allow it to set before breaking it up into pieces.

NOTE: In the video I just drizzled the white chocolate over everything and that's perfectly fine to do you just want to make sure all of your ingredients are in a single layer otherwise it won't all stick to the chocolate.

