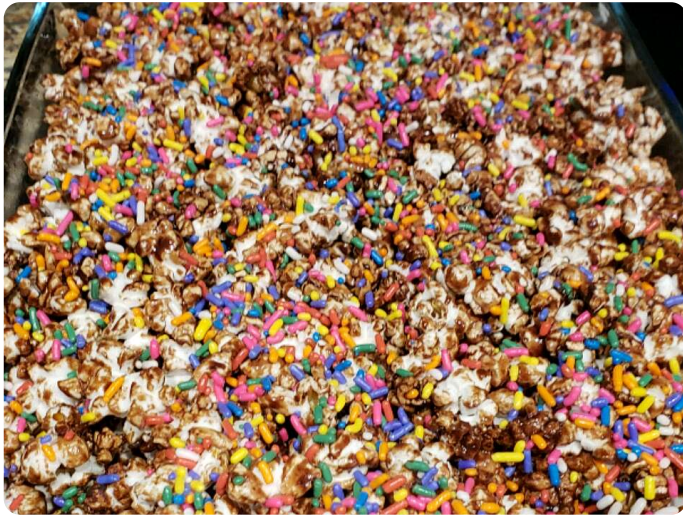


Chocolate Popcorn

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

A delightful chocolate popcorn candy recipe All you have to do is pop the popcorn cover it with a homemade chocolate glaze then bake to make crispy chocolatecoated popcorn candy

Ingredients

— - nonstick cooking spray - 2 quarts popped popcorn - 1 cup peanuts (Optional) - $\frac{3}{4}$ cup sugar - $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup corn syrup - $\frac{1}{4}$ cup cocoa powder - 1 teaspoon vanilla

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Spray a 10x15-inch baking pan with nonstick spray. Place popcorn and peanuts into a large metal bowl; set aside. Combine sugar
2. butter
3. corn syrup
4. and cocoa together in a saucepan over medium-high heat; bring to a boil
5. stirring continuously
6. and cook for 2 minutes. Stir in vanilla
7. then pour over popcorn in the bowl. Stir until popcorn is well-coated; spread on the prepared pan. Bake in the preheated oven
8. stirring several times
9. for 30 minutes. Remove popcorn from the oven; allow to cool to room temperature to crisp up. Break into small clumps and store in an airtight container. Recipe Tip You will need 1 cup of unpopped popcorn kernels to get about 2 quarts of popped corn.