



Chocolate Popcorn

Ingredients:

2 Tbsp oil

½ cup corn

½ tsp salt

¼ cup butter

¼ cup brown sugar

½ cup white sugar

¼ cup cocoa

¼ cup corn syrup

½ tsp vanilla

Instructions:

Preheat oven to 250 degrees.

Heat oil, salt and 3 kernels of corn in a Dutch oven on medium or medium-high heat with the lid on. After those 3 pop, remove from heat, remove the popped kernels from the pan, and dump ½ cup corn into the pan. Replace the lid and let it sit for 30 seconds before returning to the heat. Shake the pot occasionally until the popping slows down (about 2 minutes). Remove from heat and take the lid off to let the steam dissipate.

Meanwhile, melt butter in a small saucepan on medium-low heat. Mix in the sugars, cocoa and corn syrup and heat to boiling. Remove from heat and add vanilla. Pour over popcorn while stirring to coat evenly. Spread on sheet pan and stick in the oven for about 30 minutes, stirring every 10 minutes.