

Cinnamon-Chocolate Popcorn

Ingredients

- 12 c popped popcorn
- 1 c pecan halves, chopped
- 1 c light brown sugar
- 1/4 c nutmeg
- 1/2 c butter
- 3/4 t cinnamon
- 1/4 c honey
- 1/2 t baking soda
- 1 teaspoon vanilla extract
- 3 squares milk chocolate



Directions

1. Preheat oven to 250°F.
2. Mix popcorn and pecans in a bowl.
3. In a microwave safe bowl, combine light brown sugar, nutmeg and cinnamon.
4. Slice butter and place slices on top of sugar mixture and microwave on high for 30 seconds. Stir.
5. Pour honey on top of mixture and microwave for 2 more minutes. Stir again and microwave for about 2 minutes.
6. Remove from microwave and add vanilla and baking soda. Mix well.
7. Pour mixture over popcorn and pecans. Stir until everything is coated.
8. Spread popcorn mixture onto a pan lined with foil.
9. Place in oven and bake for 30 minutes.
10. Make sure you stir every 5 minutes.
11. Remove from oven and spread out on a large piece wax paper.
12. Melt chocolate and drizzle over popcorn mixture.
13. Once popcorn is cool break it into chunks and place in a bowl.

Makes 12 cups



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