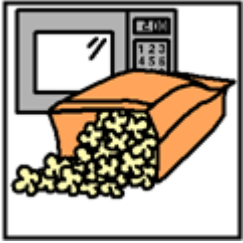


Candy Cane Popcorn

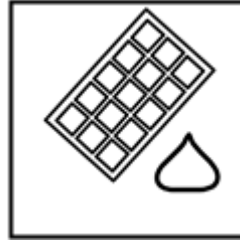
Recipe Courtesy of Elizabeth LaBau of The Spruce Eats

Photos of recipe available at <https://www.thespruceeats.com/candy-cane-popcorn-520639>

Ingredients:



1 bag of microwave popcorn

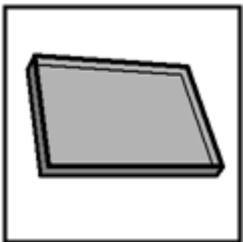


12 oz. white chocolate



8 large candy canes

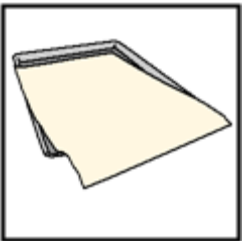
Supplies Needed:



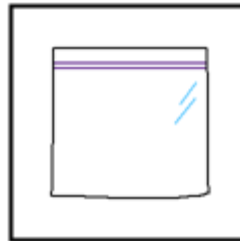
Baking sheet



Small microwave-safe bowl and spoon



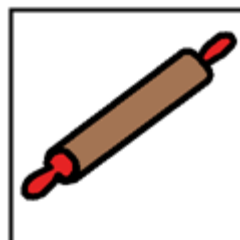
Waxed paper



Large plastic Ziploc bag



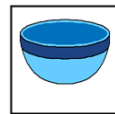
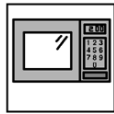
Large bowl



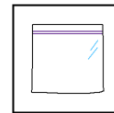
Rolling pin

Candy Cane Popcorn

Instructions:



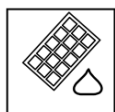
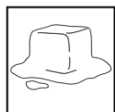
1. Pop the popcorn in the microwave. Pour into the large bowl.



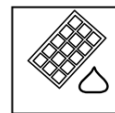
2. Unwrap the candy canes and place in the Ziploc bag. Use the



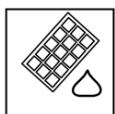
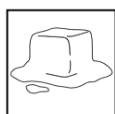
rolling pin to gently smash into tiny pieces. Ask for help.



3. Melt the white chocolate in a small microwave-safe bowl.



4. Stir 1/3 cup of the crushed candy canes into the chocolate.



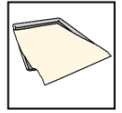
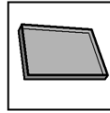
5. Pour the melted white chocolate over the popcorn in the



bowl. Stir to coat.

Candy Cane Popcorn

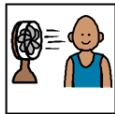
Instructions:



6. Scrape the popcorn onto a baking sheet lined with wax paper.



7. Sprinkle the remaining candy cane pieces over the popcorn.



8. Let the chocolate cool. Enjoy!



Photo courtesy of: <https://www.thespruceeats.com/candy-cane-popcorn-520639>