

Smartfood® White Chocolate Easter Popcorn

Ingredients

- 1 bag (6 ¾ oz) Smartfood® White Cheddar Popcorn
- ¾ cup mini chocolate Easter eggs
- 6 tbsp white chocolate chips
- 2 oz pink candy melts
- 2 oz purple candy melts
- 2 tbsp assorted pastel or Easter sprinkles

How to make it

1. In large bowl, add Smartfood® White Cheddar Popcorn and chocolate Easter eggs.
2. In small heatproof bowl positioned over small saucepan of simmering water set over medium heat, add white chocolate chips. Heat, stirring often, for 2 to 3 minutes or until smooth and melted. Add to popcorn mixture and toss to coat.
3. Transfer popcorn mixture to parchment paper-lined baking sheet.
4. In another small heatproof bowl, add pink candy melts. Repeat melting process for 2 to 3 minutes or until smooth and melted. Transfer to small bowl or small piping bag. Repeat with purple candy melts, transferring to another small bowl or piping bag.
5. Drizzle or pipe pink and purple candy melts onto popcorn mixture. Top with sprinkles.
6. Let stand for 15 to 20 minutes or until chocolate has set.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 10 min | 20 min | 6-8 |

Made with



Smartfood® White Cheddar Popcorn