Chocolate Striped Caramel Corn

- 1. Set a half sheet pan or baking pan on scale and tare to zero.
- 2. Closely group pre-weighed caramel corn on pan, tare to zero.
- 3. Using a stripe bottle, stripe the caramel corn until the proper weight is achieved.
- 4. Let chocolate harden.
- 5. Put appropriate label on package.
- 6. Gently put striped caramel corn in container and seal.