

## **WHITE CHOCOLATE POPCORN**

1. Use the deep kettle and make sure that it is clean and cold.
2. Set aside 1 lb. of popped popcorn with salt (pop in white coconut oil instead of red as the red oil will color the corn yellow)
3. Make this in a cold room or have a fan blowing on the kettle to make the white chocolate set up faster.
4. Put the popped corn in the kettle and while stirring slowly add the 3 lb. of melted white chocolate. Gently lift and rotate the corn until the white chocolate has coated the corn and the chocolate has begun to harden.
5. Spread on table to cool and to finish hardening. You will not want to make this on a hot table or kettle. On gas stoves, recommended that you do not have your pilot lit.
6. Package in a 6x10" CPC bag with 4oz. of product immediately after cooling, to prevent humidity from making it sticky.
7. After finishing the batches, you can scrape the excess chocolate from the kettle and save for the next batch.

### **Weight Conversions:**

**4 oz. = .25**