White Chocolate Popcorn

- Add salted popcorn popped in white coconut oil to a deep kettle.
- While slowly stirring, add melted white chocolate.
- Gently lift and rotate the corn until the white chocolate has coated the popcorn and the chocolate has begun to harden.
- Spread on a marble table to cool and harden.
- Package immediately after cooling to prevent humidity from making it sticky.
- Save excess white chocolate for the next batch.
- A fan can be used to cool the chocolate and make it set up faster.