

Candy coated Popcorn

Spread popcorn onto cookies sheets

Melt Colored Chocolate (Match Event Colors)

Drizzle chocolate onto popcorn

Shake sprinkles onto wet chocolate and popcorn (Match event colors)

Let chocolate harden and then pour into new trashbag.

Once in the bag, crunch lightly with your hands breaking up some of the larger pieces.

You can make as many colors as desired.

I used red and black (cars movie)...two pans of red and then two pans of black and then mixed together in the bag





Confetti Popcorn

Just so you know, popcorn, M&M's & jelly beans rank really high in our house & are considered staples. I saw this recipe somewhere last year right after Valentine's. For the life of me, I can't remember where, but knew immediately it would be a huge hit in our house. It is heavenly. Well, that is if you like a salty & sweet combo.

For the record I used:

1 bag of M&M's

Almost 2 bags of Orville Redenbacher's microwaveable Tender White Popcorn

1 bag of Wilton's Confetti Candy Melts

TIPS:

*Spread on large baking sheet to allow time to dry before placing it in bags.

Kool-Aid Popcorn

Added by [hawkfan](#) on September 29, 2009 in [Candy](#), [Desserts](#)

Prep Time 15 Minutes **Servings** 10 **Difficulty** Easy
Cook Time 40 Minutes



Ingredients

- 2 cups Sugar
- 1 cup Light Corn Syrup
- $\frac{2}{3}$ cups Butter Or Margarine
- 6 quarts Plain Popped Popcorn
- 2 packages Kool-Aid (Any Flavor You Want)
- 1 teaspoon Baking Soda

Preparation Instructions

Preheat oven to 225 F.

Boil sugar, syrup and butter/margarine together for 3 minutes.

On a large shallow ungreased baking dish, spread out popped popcorn.

In a separate bowl, combine the Kool-Aid with the baking soda.

Remove sugar syrup from the stove and carefully stir in the Kool-Aid mixture. (Note: This will make the sugar mixture puff up. Be careful to not get burned.)

Now take sugar mixture and pour it over the popped popcorn. Carefully mix all till combined.

Place it in the oven and stir every 10 minutes. Repeat this 3 more times.

Take popcorn out of the oven and when it starts to cool, break it apart into pieces.

Enjoy!

* Instead of Kool-Aid, you could substitute flavored oils and food coloring, making any kind of combination imaginable.



This marshmallow popcorn treat is deathly delicious. I love sweet and salty snacks and I especially love easy recipes. This marshmallow popcorn recipe was perfect. I love Rice Krispie treats and I love homemade caramel corn, so this recipe was destined to become a favorite.

When I was at Hobby Lobby a few weeks ago, I saw these darling ceramic red and white striped popcorn bowls. When I saw the red and white stripes, I immediately thought of the Fourth of July. I've seen a bunch of marshmallow popcorn recipes floating through out Pinterest and knew with a little blue food coloring I had an all-American match.

PATRIOTIC MARSHMALLOW POPCORN RECIPE

INGREDIENTS

1/2 cup of butter

2 10 oz bags of marshmallows

3 bags of microwave popcorn

INSTRUCTIONS

In a large pan, melt butter over low heat.

Add marshmallows to the pan and coat with the melted butter.

Stir marshmallows over low heat and continue to let the marshmallows melt.

Add some blue gel food coloring to the melted marshmallows. You can adjust the amount of food coloring to how vibrant you want your color to be.

Stir until the food coloring is mixed well.

Pop your popcorn in the microwave then remove the kernels. I like to put my popcorn in a strainer and shake the popcorn gently to let the kernels sink to the bottom.

Put the popcorn in a bowl, then cover with the melted marshmallow mixture.

Mix until the popcorn is well coated.

Put into a cute red and white striped popcorn container. I found this ceramic one at Hobby Lobby, but you can find them just about anywhere.





Reeses Popcorn Munch

6 c. **popped** popcorn

1/2 bag of the mini Reese's cups, cut in half (not the ones in wrappers)

1 c. Reese's pieces

1/2 c. white chocolate chips, melted with 1 tsp. shortening

1 c. Reese's Puff cereal (I USED MORE...PROBABLY DOUBLED THIS AMOUNT)

1/4 c. peanut butter chips, melted with 1/2 tsp. shortening

1/4 c. chocolate chips, melted with 1/2 tsp. shortening

Mix popcorn, Reese's cups, and cereal in a large pan lined with waxed paper.

Drizzle with melted white chocolate and toss until everything is coated.

Sprinkle with the Reese's pieces.

Place pan in THE freezer and let set for about 5 minutes.

Remove from the refrigerator and break into chunks.

Drizzle with the melted peanut butter and chocolate chips. Place in freezer for 30 minutes.

Break up any large chunks...and serve.

Hint: Fiill popcorn boxes with popcorn, Drop into a clear cellophane bag and tie with ribbon for an instant homemade treat gift.