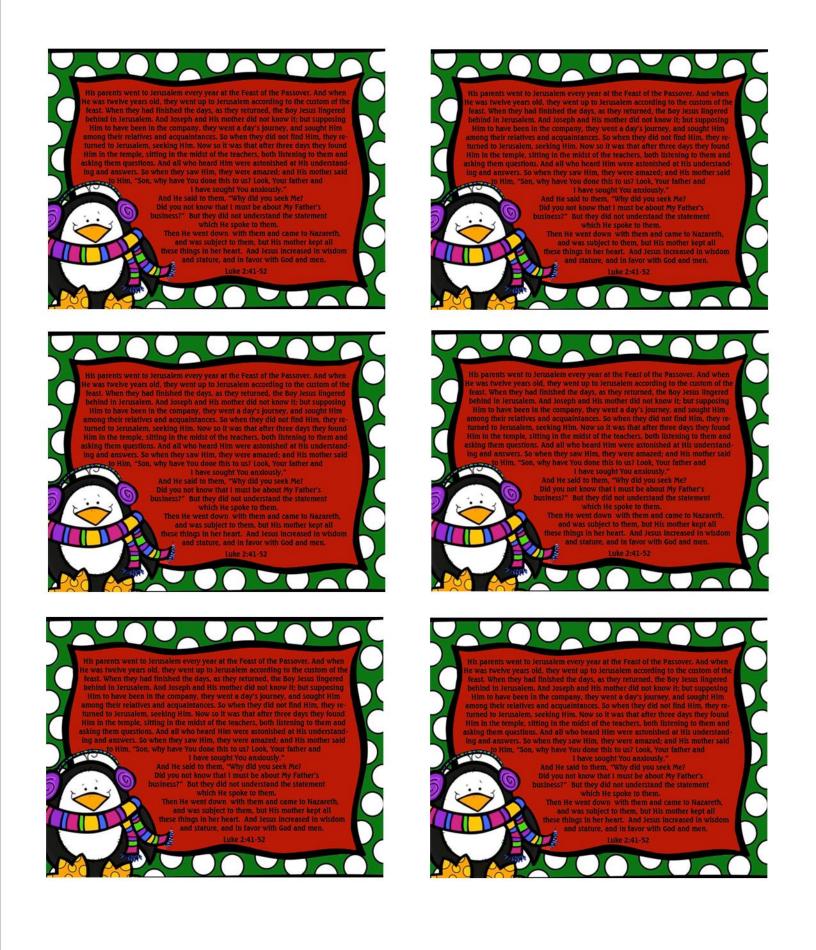
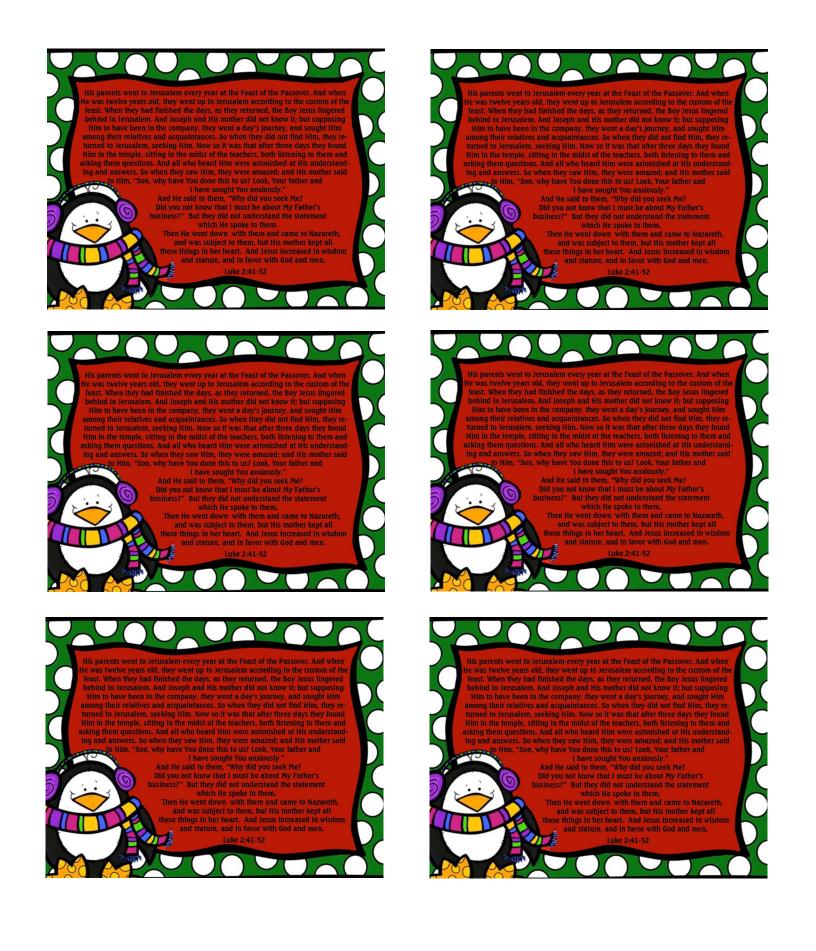
It's the 12th day of Christmas... If you're tired of all that shopping; kick off your shoes, relax, and do a little popping.

> Come see baby Jesus lying in the hay. Such a tiny baby, born on Christmas Day. Soon He was a small boy, just as big as me. He sawed wood for Joseph so very cheerfully. He was growing every day, tall and strong and good. I'll ask Him to help me grow just the way I should.

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His parents went to Jerusalem every year at the Feast of the Passover. And when He was twelve years old, they went up to Jerusalem according to the custom of the feast. When they had finished the days, as they returned, the Boy Jesus lingered behind in Jerusalem. And Joseph and His mother did not know it; but supposing Him to have been in the company, they went a day's journey, and sought Him among their relatives and acquaintances. So when they did not find Him, they returned to Jerusalem, seeking Him. Now so it was that after three days they found Him in the temple, sitting in the midst of the teachers, both listening to them and asking them questions. And all who heard Him were astonished at His understanding and answers. So when they saw Him, they were amazed; and His mother said to Him, "Son, why have You done this to us? Look, Your father and

> I have sought You anxiously." And He said to them, "Why did you seek Me? Did you not know that I must be about My Father's business?" But they did not understand the statement which He spoke to them.

Then He went down with them and came to Nazareth, and was subject to them, but His mother kept all these things in her heart. And Jesus increased in wisdom and stature, and in favor with God and men.

Luke 2:41-52

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Supplies

Day 12 Tag 1-2 Bags of Microwave popcorn per family Print Outs Game Instructions Game Story

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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 is 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 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 Cook Time 40 Minutes Servings 10 Difficulty Easy



Ingredients

- 2 cups Sugar
- 1 cup Light Corn Syrup
- 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.

Marshmallow White Chocolate Snowflake Crunch Popcorn



1 bag of popped 94% Fat Free popcorn (unpopped kernels removed) 1/4 cup butter (butter only) 1/2 bag marshmallows

Melt butter in pan, add marshmallows. Melt those as well.

Once melted, stir popcorn in to fully coat.

Turn out onto parchment paper/wax paper/foil lined baking sheet to cool.

Once cool, eat as is- OR proceed with chocolate step (using the popcorn you've already coated, of course, not popping another bag).

Chocolate Step

3-4 blocks of white almond bark

2 teaspoons oil/shortening

blue M&Ms

blue sprinkles

In a microwave safe bowl, add the almond bark and oil. Melt at 30 second intervals (stirring between). Should take less than 2 minutes to melt.

Pour over popcorn. Gently stir to fully coat.

Add in blue M&Ms and Sprinkles.

Lightly toss to incorporate.

Turn out onto parchment paper/wax paper/foil lined baking sheet to cool.

Once cooled, you'll need to break apart larger pieces.



Party Popcorn

Makes 8-9 cups.

Ingredients

6-7 ounces (weight) white candy melts, melted

8-9 cups popped popcorn, lightly salted (I used Orville Redenbacher's Natural, Simply Salted, 1 pack makes 9 cups popped)

sprinkles or nonpareils in your favorite color

Instructions

On a large baking sheet or bowl, gently mix in the melted white candy into the popped popcorn. Now for the sprinkles! Sprinkle the sprinkles before melted candy hardens.



First of all, I need to know who has been holding out on me! 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.



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





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