



SUPER BOWL WHITE CHOCOLATE POPCORN

Buttered popcorn coated in creamy white chocolate, mixed with chocolate-covered almond "footballs"

INGREDIENTS

Prep Time: 20 minutes

Servings: 4

9 cups popped popcorn
15 oz white chocolate melts,
divided
6 oz colored chocolate melts (if
doing two colors, do 3 oz of
each)
6 oz chocolate covered
almonds

DIRECTIONS

1. Pour about 2.5 cups of water into double boiler and heat over low heat. The water should simmer; do not allow it to boil or you will burn your chocolate.
2. Dump 3 ounces of white chocolate melts into double boiler. When chocolate becomes shiny, stir. Chocolate should be creamy and melted. Transfer chocolate into a piping bottle (zip lock bag with tiny hole cut in the corner works, too).
4. Lay chocolate covered almonds on parchment paper. Using the piping bottle, draw football laces on each almond. Set aside.
5. Return to double boiler. Dump the remaining 12 ounces of white chocolate into double boiler. Stir chocolate when shiny.
6. Scoop popcorn into a large popcorn bucket. Using a rubber spatula, pour melted chocolate over popcorn. Stir chocolate into popcorn until well coated. Spread coated popcorn onto parchment paper.
7. Melt the colored chocolate in double boiler. Using another piping bottle or a spoon, drizzle colored chocolate over popcorn. Place chocolate covered almond footballs sporadically on top on popcorn. Allow it to cool and harden at room temperature.
8. Once hardened, break into pieces and place in either individual serving bowls or a large serving bowl. Enjoy!