



Chocolate Drizzle Popcorn

Work with your kids to make this special treat!

Ingredients

1-2 Tbsp oil
popcorn, enough to just cover the bottom of your pot
4 squares of bittersweet chocolate or 1/3 bag of chocolate chips
Optional: colorful nonpareils

Directions

1. Pop your popcorn. Let it cool.
2. Let the popcorn cool down.
3. Spread the popcorn on wax paper. Make sure that the pieces are not overlapping.
4. In a microwave, melt the chocolate. Pour it into a Ziploc bag. Close the bag and cut a small hole in one corner. (Note: the chocolate is very hot. A parent should certainly be doing this step.)
5. Drizzle lightly over the popcorn. Make sure there is a bit of chocolate on each piece.

Optional: Right after drizzling the chocolate, add nonpareils.

6. Cool. Store in an airtight container.

*Variation: add two tsp of peanut butter to the chocolate before drizzling it on the popcorn.