Cheesy BBQ Popcorn

Ingredients:

3 tablespoons white cheddar powder

1 to 2 tablespoons BBQ seasoning

½ teaspon salt

½ cup melted butter

8 cups popped popcorn

Method:

1. Preheat oven to 350°F and line a baking tray with parchment paper.
2. Pour the melted butter over the popcorn in a large bowl.
3. Mix together the cheddar powder, salt and BBQ seasoning, then sprinkle over the buttered popcorn and toss well to coat evenly.
4. Spread seasoned popcorn over the tray and pop into the oven for about 5 to 7 minutes to dry it out. Serve warm and enjoy!