

# Snickers Popcorn

## Ingredients:



**2 cups light brown**  
sugar, packed



**1 teaspoon**  
salt



**1 teaspoon**  
baking soda



**1 teaspoon**  
vanilla extract



**1/2 cup light**  
corn syrup



**1 cup**  
salted peanuts



**30 "fun size"**  
Snickers bars,  
coarsely chopped



**3 ounces of melted**  
semi-sweet chocolate



**1 cup**  
butter



**12 cups**  
popped popcorn

## Method:

1. Preheat oven to 200°F and line large baking trays with parchment paper. Spread popcorn across trays.
2. Combine butter, brown sugar, salt and corn syrup in a pot over medium heat, and boil for about 5 minutes.
3. Remove from heat when bubbly and fragrant and stir in baking soda and vanilla.
4. Pour mixture over the popcorn and stir to combine evenly. Bake in oven for 1 hour 15 minutes, stirring every 15 minutes.
5. Remove from oven and stir in the Snickers. Return to oven for 3 minutes for Snickers to melt slightly into the popcorn.
6. Remove from oven and pan and transfer to wax paper to cool. Drizzle the melted semi-sweet chocolate overtop and serve when cool.