

White Chocolate Raspberry Cheesecake Popcorn

Ingredients:



4 ounces melted
white chocolate



1/3 cup freeze-dried
raspberries, chopped



5 to 6 tablespoons dry
cheesecake filling mix



4 tablespoons
powdered sugar



1/4 cup
melted butter



6 cups
popped popcorn

Method:

1. Line baking tray with parchment paper and spread popped popcorn evenly over the top.
2. Mix the cheesecake filling mix and powdered sugar into the melted butter, then mix into the melted white chocolate.
3. Pour chocolate mix over the popcorn, and sprinkle the raspberries ovetop. Stir to coat everything evenly, let harden, and then break apart to serve