

chattavore

WHITE CHOCOLATE PEPPERMINT BARK POPCORN

Prep time: 15 minutes

Cook time: 15 minutes

Makes 8-10 cups

- 2 tablespoons coconut, canola, or vegetable oil
 - 2/3 cup popcorn kernels
 - 2 tablespoons butter
 - 2 cups miniature marshmallows
 - 1 bag Andes Peppermint Baking Chips
 - 1 small bag peppermint candies, unwrapped and crushed
 - 1 cup miniature chocolate chips
1. In a large (at least 4 quart) pot, heat the oil over medium heat until shimmering. Add the popcorn and cover. Shake the pot frequently to prevent burning. When the popping slows to a pop every few seconds, remove the popcorn from the heat and pour into a very large bowl.
 2. Melt the butter in a small saucepan over medium-high heat. Add the marshmallows and stir until they have completely melted. Pour over the popcorn and stir to coat.
 3. Pour the baking chips into a microwave-safe bowl. Microwave at 50% power for 30 second intervals, stirring after each interval, until completely melted. Pour over the popcorn along with the crushed peppermints and the chocolate chips. Stir to coat completely. Store in an airtight container or zipper bag or divide among cute food containers or bags to give as gifts.