

JUST "POPPING" BY TO SAY:

**HAPPY
Valentines
Day!**



CINNAMON TOAST POPCORN

Tossed with toasty brown butter and cinnamon sugar, this popcorn is slightly sweet and super delicious. Adding milk powder to the melting butter creates brown bits for even more flavor. It's such a crowd-pleaser, it makes a perfect Valentine's Day gift for kids (or kids at heart). Serves 8-10.

- 2 Tbs. granulated sugar**
- 1½ tsp. ground cinnamon**
- ¼ tsp. ground cardamom**
- Kosher salt**
- 1 batch freshly popped Basic Stovetop Popcorn**
- 2½ oz. (5 Tbs.) unsalted butter**
- 2½ Tbs. nonfat dry milk powder**

In a small bowl, whisk together the sugar, cinnamon, cardamom, and ¼ tsp. salt.

In the empty popcorn pot or in a small saucepan, combine the butter and milk powder and whisk over medium heat until the butter melts and the mixture becomes foamy, about 5 minutes. Remove the pan from the heat and whisk until the mixture becomes golden brown and smells like toasted nuts.

Pour the butter mixture over the popcorn, making sure to get all of the flavorful brown bits from the bottom of the pan, and toss well. Add the sugar mixture and toss again. Season to taste with additional salt.



CHOCOLATE COCONUT POPCORN

Popcorn as dessert? Why not, when it's streaked with dark chocolate melted by the heat of the just-popped popcorn and tossed with sweetened coconut. It's such a crowd-pleaser **Serves 8-10.**

- 1 cup sweetened shredded coconut, such as Baker's Angel Flake brand**
- ½ cup popcorn kernels**
- 3 Tbs. coconut oil**
- 4 oz. dark chocolate (70%), chopped**
Fine sea salt

Position a rack in the center of the oven and heat the oven to 300°F. Spread the coconut on a large rimmed baking sheet and bake until golden brown, about 8 minutes. Set aside to cool.

Put the oil and 2 or 3 popcorn kernels in a heavy-duty 4½- to 5½-quart pot. Partially cover and heat over medium-high heat until the kernels pop.

Add the rest of the popcorn kernels. Cover the pot most of the way and shake the pot back and forth constantly once the heavy popping starts. After about 3 minutes, the popping should slow down; when you can count to 5 without a pop, it's done. Remove from the heat, and give the pot a final shake. Transfer to a large metal mixing bowl. Toss with the chocolate, coconut, and ½ tsp. salt. The residual heat of the popcorn should gently melt the chocolate, coating the popcorn and coconut. Refrigerate for 5 minutes. Toss the popcorn to break up any big clusters. Refrigerate for another 5 minutes and then toss again. Season to taste with additional salt.