

Salty Cashew Caramel Popcorn

- Prep Time: 5 minutes
- Cook Time: 45 minutes
- Total Time: 50 minutes
- Yields: 8 cups



Ingredients:

- 1 cup Southern Grove Jumbo Fancy Whole Cashews with Sea Salt
 - 1 bag Clancy's Movie Theater Butter Microwave Popcorn
 - ¾ cup Berryhill Honey
 - ½ 5.29-ounce Choceur Dark Chocolate Bar
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Directions:

1. Preheat oven to 350°.
2. Toast the cashews on a baking sheet for 8 minutes. Lower oven temperature to 300°.
3. Microwave the popcorn according to package instructions. Once popped, remove from bag and place on a baking sheet lined with parchment paper or a non-stick silicon mat.
4. In a small sauce pan, bring the honey to a simmer. Simmer for 7 minutes, stirring constantly, until thickened to a caramel consistency.
5. Drizzle the honey caramel over the popcorn. Lightly toss with a spatula. Bake for 25 minutes. Remove from oven.
6. In a small bowl, microwave the chocolate in 40 second intervals until melted, stirring between each interval. Drizzle the chocolate over the popcorn. Allow the chocolate to harden.
7. In a large bowl, toss the popcorn with the cashews and serve. Keep leftovers in an airtight container.

TIP: To speed up the process for chocolate to harden, place pan in the freezer for one minute.



Recipe Courtesy of:
ALDI Test Kitchen