

Popcorn Party Mix

INGREDIENTS

- 2TBS + 3TBS High Oleic Sunflower Seed Oil
- 1/4C popcorn kernels (or about 3C popped kernels)
- 1tsp cinnamon
- 2TBS honey
- 1/8tsp almond extract
- 1/4tsp vanilla extract
- Fix-ins to your liking: Marshmallow, sliced almonds, chocolate

1. Preheat oven to 325°F.
2. In a saucepan, heat 2TBS oil then add kernels and allow to pop, giving the pan a few good shakes in between popping to reduce burning.
3. Once all the kernels have popped, transfer to bowl and allow to cool.
4. Meanwhile, combine 3TBS oil, cinnamon, honey, and extracts in a mixing bowl.
5. Add popcorn to mixing bowl and combine until well coated.
6. Line a baking sheet with parchment paper and spread popcorn mixture over sheet.
7. Bake for about 3-5 minutes until lightly toasted, using a spoon to mix every minute or so to avoid burning.
8. Remove from oven and allow to cool.
9. Transfer to a large serving bowl and add your fix-ins of choice! I added equal parts marshmallows, chocolate, and sliced almonds.