

Chocolate Peppermint Popcorn



10 cups popped popcorn (1/3 cup
popcorn kernels)
1 cup dark chocolate chips

1/4 teaspoon peppermint extract
1 teaspoon red sprinkles
1 teaspoon green sprinkles

Instructions: Line two large baking sheets with parchment or wax paper. Spread popped popcorn evenly among pans. Place chocolate chips in a microwave-safe bowl. Microwave for 30 seconds. Stir and microwave in 15 second intervals, stirring in between until chocolate stirs smooth. Stir in extract. Using a spoon, drizzle chocolate over popcorn, using a fast back-and-forth motion. Sprinkle the colored sprinkles on top. Allow chocolate to completely harden before placing individual servings in a tin or bag.

Yield: 10 servings

Nutrition Facts (per serving): 150 calories, 8 grams of fat, 10 milligrams sodium, 21 grams carbohydrate, 3 grams fiber, 3 grams protein