

Cherry Popcorn

Ingredients:

- 6 cups popped popcorn
- ½ cup sugar
- 2 tablespoons water
- ½ tablespoon light corn syrup
- Pinch of salt
- 1/8 teaspoon cherry extract
- A dab of red gel food coloring
- ¾ cup chocolate candy melts
- ½ cup chopped Mounds bars
- ½ cup **candied cherry halves**
- ¼ cup shredded toasted coconut



Directions:

Put the sugar, water, corn syrup, and salt in a small pot. Bring it to 270°F (132°C) on the stovetop over medium heat, stirring frequently. It's important to get the syrup to the right temperature in order to candy the popcorn.

After it reaches the right temperature, take the syrup off the heat and quickly whisk in the cherry extract and food coloring.

Quickly stir the syrup into the popcorn (it hardens fast), spread the popcorn out on parchment paper, and let it dry.

While the popcorn is drying, melt the candy melts according to the package directions.

Drizzle the melted chocolate over the popcorn and sprinkle on the chopped Mounds bars, candied cherries halves, and toasted coconut. Let the popcorn fully dry, break it into clumps, and enjoy.

A recipe from Summer Yule of <https://summeryule.com/>