



## *Peanut Butter & Jelly Popcorn*





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### **INGREDIENTS**

12 cups popped Doudlah Farms Organics Popcorn  
(approx ½ cup of popcorn kernels)

¾ cup peanut butter (creamy or chunky)

¾ cup jelly (grape, strawberry, etc)

⅛ tsp salt

Heat oven to 200° F. Line a baking sheet with parchment paper. Spray parchment paper with cooking spray. Spread out popcorn on baking sheet, you'll want it pretty much in one layer, but it's ok if it overlaps a bit. If necessary, use a second second baking sheet.

In a small saucepan, combine peanut butter, jelly, and salt over medium heat, stirring constantly, until mixture begins to boil. Remove from heat.

Drizzle some of the topping over popcorn. Gently mix the popcorn with topping. Continue to drizzle topping over popcorn and mix them until all of the topping has been used and popcorn is coated. Spread the popcorn out again so it's in one layer as much as possible.

Bake for 30 minutes in the oven, stirring popcorn every 10 minutes. Remove from oven and allow to cool completely. Serve immediately or store in an airtight container.