Crisp & Crunchy Candied Popcorn Fast

This is the overview of our ingredients you can change things up as you prefer. Let your favorite flavors grace the popcorn!

- ⅓ C of butter (cut into pieces to make this faster)
- ¼ C of Honey (you choose the brand and taste)
- ½ C of Granulated sugar (do NOT add more and yes you can sub in Splenda)
- 1 package of any flavored gelatin (I recommend JELLO for color strength)
- Optional – A few drops of food coloring to match the coloring of gelatin in the case that you want it more bright
- 9 C of Popcorn (read directions overview in the blog post for why)

How To Make The Candied Popcorn

1. Pop the popcorn and remove the kernels
2. Place popcorn into a deep bowl (for mixing later) and set aside
3. Preheat oven to 250°F
4. Line a baking tray with parchment paper and set aside
5. Combine the butter and the honey in a deep microwave-safe bowl. (in the end, this will double when boiled you don't want spill-over)
6. Then you will microwave the mixture until you find it is melted (about 45 seconds depending on your microwave).
7. Stir it to make sure but don't over-stir, find the middle ground.
8. Next, add the Jello Flavor pack you chose then add in your sugar, and stir it like you mean it to ensure everything is combined because you won't stir it again.
9. Now add this to the microwave and you are going to cook it until it boils a few minutes (in my microwave) You need it to boil and double up in volume and you will see it happen, pretty cool.
10. Your popcorn should be in a deep bowl already, and you will pour the jello mix over the popcorn and stir it. I recommend using a rubber scraper as well as a wooden spoon and pulling from the bottom to the top, as though you are tossing a salad
11. Now that you have begun to stir, add your sprinkles or chopped nuts or whatever you are adding so it begins to stick to the mixture while you are mixing.
12. Next, you are ready to transfer the combined flavored popcorn onto a parchment-lined baking sheet
13. Make sure to spread it out (I use a very large baking sheet -- it works perfectly)

14. Once spread out evenly, pop it in the oven and bake for about 30 minutes (ovens vary)
15. While baking at the 15-minute interval, remove the candied popcorn from the oven, close the oven door (to maintain baking temperature), and move the candied popcorn around. Turn the popcorn over and around so it ALL dries in the light baking mode.
16. Then, return the tray to the oven. (use caution when doing this you are working with hot pans and sugary mix you can get burned)
17. At the end of the baking session place the pan on cooling racks and allow it to cool.
18. Once cooled break into pieces
19. Store it air-tight container for up to 2 weeks (good luck it won't last that long)

Tips To Know

- Food coloring is optional but it makes colors pop - add enough not too much.
- Popcorn should have the popcorn kernels removed, use our simple method
- Use candied sprinkles for color.
- If you are using chocolate pieces they will melt in the oven, add them on just as the popcorn comes out of the oven as it cools they will slightly melt and adhere to the warm popcorn.
- Suggestion: Spray the parchment paper with nonstick spray (I always do)
- Always make sure the popcorn is spread well before baking so the heat dries it up
- Close the oven door when you pull the candied popcorn out to stir it, so the oven maintains the temperature otherwise if you leave the door open you lose heat and the oven has to build back up which can create an inequality in baking time, leaving your popcorn not all crisped and crunch.