

Candy Flavored Popcorn (10 Gallon Cooker)



What can be more fun than candy flavored popcorn? Choose from delicious flavors like cherry, blue raspberry, green apple, and more. Create a sweet and colorful treat that's sure to be a hit!

Ingredients

- 8 gallons of mushroom popcorn popped in white coconut oil – no salt
- 2 foil pouches of Basic Corn Treat Concentrate Mix
- 8 cups of white sugar
- 2 – 4-oz OR 4 – 2-oz Coconut Oil Pouches
- 24-oz of water
- 4-oz (1/2 cup) of Signature Blends® (your choice of flavor)
- Free-N-Easy spray

Directions

- Add Basic Mix, White Sugar, Oil, and Water to cooker. Avoid pouring ingredients on inside paddles.
- Cover cooker with lid and turn on the Heat/Motor switch.
- Around 5-10 minutes into cooking, the cooker will begin to steam. Remove lid and allow steam to escape from cooker. Note: When removing the lid, allow the condensation on the lid to drain back into the cooker. Leave lid off.
- When buzzer sounds, turn off the Heat/Motor switch and turn on Motor Only switch.
- Add Signature Blends and allow to blend for 45 seconds – 1 minute.
- Add popped popcorn in machine and tilt mixer to first notch.
- Spray Free-N-Easy separator on inside wall of mixer and blades (roughly 15-20 sprays). Try not to spray directly on popcorn. Tilt mixer to second notch.
- Allow popcorn to mix/coat completely. Should only take several minutes.
- Dump popcorn onto cooling tray. Make sure there is no flavored corn left in cooker when dumping.
- Turn off Motor Only switch.
- Spread corn evenly on tray. Turn on cooling tray and continue to gently separate corn.
- **NOTE:** To make pastel colors, add 2 Tbsp. of White Color Signature Blends for a 10-gallon batch.