

Birthday Cake Popcorn

For a Mark 5 Gallon Corn Treat Cooker

Gourmet Popcorn Recipes



Ingredients

- 5 gallons of popcorn popped in white coconut oil
- 1 package of Basic Corn Treat Mix #2096
- 4oz. of white coconut oil #2654
- 4 cups of white sugar
- 12oz. of water
- 1 bottle of Free-N-Easy #2250QT
- 1/4 cup of Birthday Cake Signature Blends #2439
- 1/4 cup red sprinkles #3291
- 1/4 cup of blue sprinkles #3292

Directions

- Take lid off Mark 5 Cooker Mixer.
- Turn on heat/motor switch on.
- Add the following directly to the cooker mixer:
 - 4oz. of white coconut oil #2654.
 - 1 package of Basic Corn Treats Mix #2096.
 - 4 cups of white sugar.
 - 12oz. of water.
- Place the lid back on the cooker mixer.
- When buzzer sounds, turn heat/motor switch OFF.
- Turn motor switch ON.
- Take lid off the cooker mixer.
- Add 1/4 cup of Birthday Cake Signature Blends #2439.
- Add the 5 gallons of popped popcorn to the cooker mixer.
- Tilt cooker to 2nd position to let popcorn mix.
- Spray 10 squirts of #2250QT.
- Add 1/4 cup of red sprinkles and 1/4 cup of blue sprinkles.
- Let popcorn mix for 1 minute inside cooker mixer or until fully coated.
- Dump popcorn into cooling tray.
- Cool popcorn for 10 minutes by stirring popcorn constantly.
- Bag or store popcorn.

Add a little something special to your next party or event and serve up some Birthday Cake Popcorn.



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