

Lemon Pound Cake Kettle Corn



Pop up some delicious Lemon Pound Cake Kettle Corn with the help of Pappy's Kettle Corn Mix and Lemon Pound Cake Signature Shakes Seasoning! This recipe shows you how to make kettle corn in a standard 32oz Popper.

Ingredients

- 32oz. of Popcorn - 2035 Monster Mushroom Popcorn
- 11.5oz. of Oil - 2654 White Coconut Oil
- 2 packets of Pappy's Kettle Corn Mix #2570
- 1/3 cup of Lemon Pound Cake Signature Shakes Seasoning #2474

Directions

- On your #2011-071 Pop-O-Gold 32oz. Popper, you want to:
 - Turn on oil system main switch.
 - Turn on kettle motor switch.
 - Turn on kettle heat switch.
 - Push oil dispense button to dispense oil into kettle.
- Add 32oz. of popcorn to kettle.
- Set the timer for 1 minute.
- After 1 minute, add 2 packets of Pappy's Kettle Corn Mix
- Close kettle lid
- When buzzer sounds, dump the popped popcorn from the kettle.
- Shake on 1/3 cup of Lemon Pound Cake Signature Shakes Seasoning and mix.
- Sift out unpopped kernels.