

# Rainbow Popcorn

## Gourmet Popcorn Recipes



Join the unicorn craze with the taste of cherry, blue raspberry, and white chocolate **rainbow popcorn** at your next party or event.

### Pink Corn Ingredients

- 5 gallons popcorn popped in white coconut oil
- 1 package of Basic Corn Treats Mix #2096
- 4oz white coconut oil #2654
- 10oz water
- 4 cups Cherry Pink Glaze Pop®

### Teal Corn Ingredients

- 5 gallons popcorn popped in white coconut oil
- 1 package of Basic Corn Treats Mix #2096
- 4oz white coconut oil #2654
- 10oz water
- 4 cups Boo Blue Flossugar

### Additional Ingredients

- #5368 White Alpine Wafers
- Oil-based pink food coloring
- Sprinkles

### Directions

- Add Basic Corn Treats Mix #2096, 10oz. water, 4oz. oil, and 4 cups of Pink Cherry Glaze Pop® to the cooker mixer.
- Turn on heat/motor switch.
- Mix and cook to 275°F.
- Add 5 gallons of popped corn and mix well, spraying with Free-N-Easy while it mixes.
- Dump and separate with scoops.
- Quickly steam clean cooker mixer.
- Add Basic Corn Treats Mix #2096, 10oz. water, 4oz. oil, and 4 cups of Boo Blue Flossugar to the cooker mixer.
- Turn on heat/motor switch.
- Mix and cook to 275°F.
- Add 5 gallons of popped corn and mix well, spraying with Free-N-Easy while it mixes.
- Dump and separate with scoops.
- Combine corn flavor and mix well.
- Melt white chocolate wafers and drizzle onto corn.
- Top with sprinkles as desired.



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