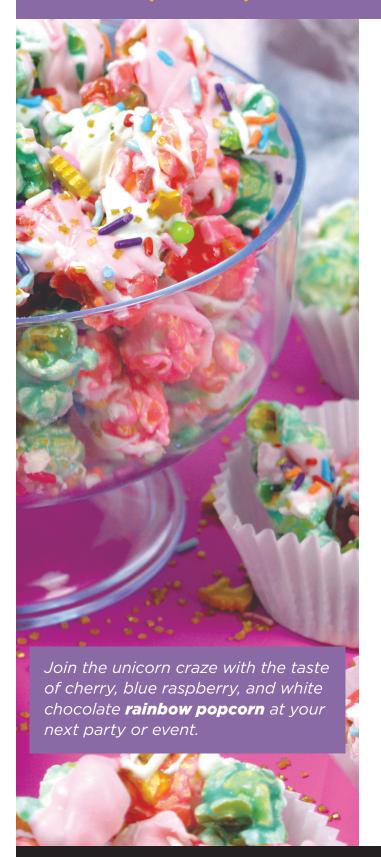
Rainbow Popcorn

Gourmet Popcorn Recipes



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.