

Pumpkin Spice Popcorn – For a Mark 10 Gallon Corn Treat Cooker



Ready for the fall season?

Attract the crowds with pumpkin spice popcorn made easily in a 10 gal. corn treat cooker.

Ingredients

- 8-10 gallons of pre-popped Monster Mushroom Popcorn® #2031 – pop in yellow butter flavored oil and Flavacol®
- 2 packages (22 oz. each) of #2096 Basic Corn Treat Mix
- 8 oz. of yellow butter flavored oil
- 20 oz. of water
- 8 cups of white sugar
- 3/4 cup of #1391 Pumpkin Spice Flavoring
- #2250QT Free 'N Easy
- Optional: orange food coloring
- Optional: #2480 Signature Shakes Churro seasoning

Directions

- Take lid off Mark 10 Cooker Mixer
- Add the following directly to the cooker mixer
 - 8oz. of yellow butter flavored oil
 - 2 packages of #2096 Basic Corn Treat Mix
 - 8 cups of white sugar
- Slowly add 20oz of water, washing down any sugar crystals on the side of the cooker or the paddles
- Place the lid back on the cooker mixer
- Turn on Heat/Motor switch. Let cook till steam comes out. Keep on the lid to trap some steam to wash down the sides of the barrel and the blades.
- Remove lid after 5 minutes.
- 1-2 minutes before the buzzer goes off, add Sweet Selections® Pumpkin Spice Flavoring
- Let it mix in.
- Add food coloring if desired.
- After 1 minute or when ingredients are fully mixed, add in your popcorn.
- Spray with #2250 Free 'N Easy.
- Dump and Separate.
- Sprinkle on some #2480 Churro Seasoning for a sweet cinnamon kick if desired.
- Let cool, then bag it up.