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## Spicy Peanut Butter and Chocolate Popcorn

- 2/3 cup light corn syrup
- 1/4 cup sugar
- 1/2 cup peanut butter
- 1 tsp. vanilla
- 1/4 to 1/2 tsp. cayenne pepper, to taste
- 6 to 8 cups popped popcorn,  
unpopped kernels removed
- 2/3 cup milk chocolate chips
- 1/2 Tbsp. shortening or vegetable oil



1. In microwave, melt sugar and corn syrup, stirring every 30 seconds and watching carefully to prevent burning.
2. Stir in the peanut butter and microwave again, stirring every 30 seconds or until peanut butter melts and mixture can be blended evenly.
3. Remove from microwave; add vanilla and cayenne pepper to taste.
4. Drizzle mixture over popcorn, stirring to distribute evenly. Spread popcorn on a cookie sheet to cool.
5. Heat the milk chocolate chips and shortening or vegetable oil in microwave for 30 seconds, stirring and microwaving an additional 30 seconds if necessary, until melted.
6. Drizzle chocolate over the peanut butter popcorn with a spoon. Allow chocolate to harden. Then break up the larger chunks of popcorn and store in an airtight container until ready to serve.

Makes 6 to 8 cups