

# Valentine Crunch

*Tip: To remove unpopped kernels from your popcorn, shake the bags after removing from the microwave. Tear from the top and scoop the popcorn from the bag, leaving the kernels at the bottom.*

2 microwave bags of plain (not buttered) popcorn, popped, with all unpopped kernels removed

10-oz. bag white chocolate chips

½ cup heart-shaped sprinkles

3 cups white chocolate pretzels

½ cup each light and dark pink chocolate candies



1. Spread the popcorn in a single layer over a cookie sheet covered with parchment paper or foil.
2. Melt white chocolate in the microwave, stirring every 30 seconds to prevent burning. If the chocolate is too thick, add up to 1 tablespoon vegetable oil to thin the chocolate to a pourable consistency.
3. Pour the white chocolate over the popcorn. With clean hands, toss the popcorn to distribute the chocolate and spread in a single layer again. Evenly scatter the heart-shaped sprinkles over the chocolate.
4. Stir the popcorn every 15 minutes for about 45 minutes to an hour, breaking up any clumps.
5. After the chocolate has hardened, add the pretzels and stir them into the mix along with the chocolate candies.

Makes 8 to 10 servings

