

Peanut Butter Popcorn

A sweet candy-coated popcorn with honey and peanut butter!

Yield:

About 14 cups or 14 large popcorn balls

Ingredients:

1 cup honey

1 cup sugar

1 cup peanut butter (creamy or crunchy)

1/2 cup popcorn kernels, popped (about 16 cups of popped corn)*

Instructions:

1.
In a heavy 3 or 4-quart sauce pan, melt sugar and honey, stirring frequently. Bring to a boil and boil 5 minutes. Stir constantly with a spoon that won't melt! I use a wooden spoon. ☐ Be sure to boil for a full 5 minutes, or the sugar coating will be rather sticky even after the popcorn has cooled.
2. Remove sugar mixture from heat and stir in peanut butter.
3. Pour the peanut butter mixture over popcorn in a large bowl, tossing gently to coat.
4. Spread popcorn on wax paper to cool, or form into popcorn balls and wrap in wax paper when cool. Store in an airtight container.



Peanut Butter Popcorn

This recipe is from Tammy's Recipes.