



MOTHER'S® CIRCUS POPCORN MIX

Dive into a festive snack mix of pink, white, and blue caramel corn, complete with rich chocolate, Mother's® Circus Animal Cookies, and a variety of sweet and salty treats. It's a delightful mosaic of flavors and colors that's perfect for any celebration!

Yield: 8 Cups
Prep Time: 45 Minutes

INGREDIENTS

- 1 x 9 oz. bag of Mother's® Circus Animal Cookies
- 3 oz. white chocolate or white candy melts
- 3 oz. pink or red candy melts or chocolate
- 3 oz. blue candy melts or blue chocolate
- 1 x 8 oz. bag of kettle corn (or caramel corn), divided into thirds
- 1 cup mini marshmallows
- 1 cup kettle chips, lightly broken
- 1 cup candied nuts, assorted



DIRECTIONS

1. Prepare three baking trays by greasing them or lining them with nonstick parchment paper.
2. In three separate microwave safe bowls, melt each portion of the candy melts according to package instructions. Stir until smooth.
3. Fold one-third of the kettle corn with each portion of candy melts. Stir gently to coat.
4. Spread the coated kettle corn onto the prepared trays in a single layer. Allow it to cool and set for about 20 minutes.
5. Once the chocolate-coated kettle corn is set, break it apart and transfer to a large mixing bowl.
6. Add the whole Mother's® Circus Animal Cookies, mini marshmallows, crushed kettle chips, and candied nuts to the bowl.
7. Gently toss everything together until the mixture is well combined.
8. Serve the party popcorn in a large bowl or distribute it into individual cups or bags for easy sharing.

CHEF'S NOTES

1. If you prefer the flavor of white chocolate over candy melts, use 9 oz of white chocolate chips, divided into thirds. For each color, combine 3 oz of melted white chocolate with 1/8 teaspoon of powdered or oil-based food coloring. After combining the food coloring and chocolate, ensure to mix until the color is uniform before proceeding.
2. For a more intense color, gradually add more food coloring until the desired shade is reached.
3. If using a microwave to melt chocolate or candy melts, be sure to use short bursts stir in-between intervals of heat to prevent burning.

