



CINNAMON POPCORN*

January 19

National Popcorn Day

INGREDIENTS

- 9 Cups Popped Popcorn
- 4 Tablespoons Butter
- ¼ Cup Granulated Sugar
- ¼ Teaspoon Vanilla Extract
- 1 Teaspoon Ground Cinnamon
- ¼ Teaspoon Salt

DIRECTIONS

1. Preheat the oven to 250°F.
2. Place the popcorn in a large bowl and then set aside.
3. Melt the butter in a saucepan over medium high heat. Stir in the granulated sugar, vanilla extract, ground cinnamon and salt. Stir and cook until the mixture is thick and bubbly.
4. Pour the mixture over the popcorn and stir to coat the popcorn in the mixture.
5. Place the coated popcorn on baking sheets lined with parchment paper. Bake for 10-15 minutes, stirring the popcorn every 3-4 minutes.
6. Turn the oven off and let the popcorn sit in the oven for 20 minutes. The popcorn will get crispy as it sets.
7. Remove from the oven and let cool.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

9 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
1½ Cups	1½ Cups	3 Cups	3 Cups

*Be sure to check with your state agency if this is considered a grain-based dessert before serving.