



Holiday Spiced Popcorn

FLYNTKIDSCOOK

Ingredients

1/4 cup	Vegetable oil
1/3 cup	Popcorn kernels
3 Tbsp	Butter ~or~ oil (canola or vegetable)
2 Tbsp	Sugar
1 Tbsp	Water
1/4 tsp	Salt
1/4 tsp	Vanilla extract
3 tsp	Cinnamon
2 tsp	Ginger
1/2 tsp	Cloves

Supplies & Equipment

- Large pot with lid
- Measuring cups and spoons
- Small pot
- Large mixing spoon
- Baking sheet lined with wax or parchment paper
- Oven mitts

Directions

1. Heat vegetable oil in a large pot over medium heat and add a few popcorn kernels.
2. When the kernels pop, reduce heat to low and add remaining unpopped kernels. Shake the pot to coat kernels in oil. Place the lid on the pot and wait for kernels to pop.
3. Meanwhile, make the spice mixture. In a small pot, combine butter (or oil), sugar, water, salt, vanilla extract, cinnamon, ginger, and cloves. Stir together over low heat, until the sugar dissolves.
4. Pour the spice mixture over the popped popcorn and use a large spoon to evenly coat all the kernels.
5. Transfer the coated popcorn to a lined baking sheet and spread evenly.
6. Bake the popcorn at 300°F for 10-15 minutes, then let cool. Popcorn will get crispy as it cools. Enjoy!

*Recipe inspired by Cakies & RecipeTin Eats

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