



Woodsy Treat

Truffle lovers delight! This chocolate covered mixture is made with truffle popcorn, dried cherries, and pomegranate flavored pistachio nuts.

Unique snack.

What's Needed:

Truffle Mini Popcorn 1 Bag – PIPCORN/ Whole Foods

Pomegranate Flavored Pistachios 4 oz - SAHALE Snacks/ Whole Foods

Dried Cherries 25 pieces- Whole Foods

Candy Melts 12 oz (Black) Wilton

Sea Salt

Double Boiler

How To Make It:



Select ingredients you love. Chocolate covered popcorn recipes are very easy to create because the base is chocolate and popcorn. For this blend we looked for earthy finds. Be aware, the taste of truffle in this treat is whopping.

Note: Use Sea Salt Popcorn if the taste of truffle is not desired.

1 Open bag of popcorn and pour in a large bowl or tray.

Note: Check and remove any hulls or un-popped kernels.



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2. Open SAHALE snack, remove excess air and close bag. Using a crab mallet, lightly hit the bag to break the pieces up a bit.

3. Pour, then blend the pieces into the popcorn.



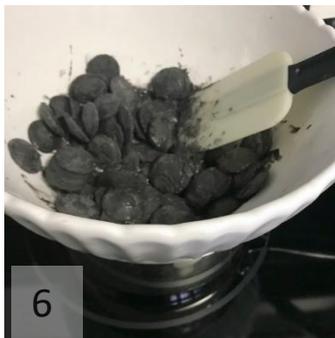
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4. Place 25 dried cherries on a flat work surface. Cut each in half.

5. Add and mix the cherries into the popcorn and snack mixture.



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6. Melt the whole bag of black candy melts. We use a double boiler as we can control the mixture while it is being melted.

7. Stir melts until all are melted.

Note: A microwave can also be used.



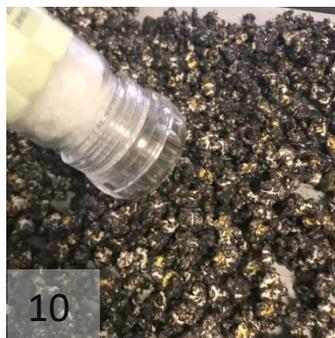
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8. Pour the melted candy melts over the popcorn mixture.

9. Work the popcorn and melted candy melts together to ensure all popcorn is covered.



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10. Season mixture with a bit of sea salt. Set bowl in a cool place or refrigerator to set melts (about 5 to 10 minutes).

11. Break cooled popcorn into eatable pieces. Serve with a bold beverage.

Note: Store popcorn treat in a plastic bag or container