

Makes: about 8 cups

Date \_\_\_\_\_

# Gingerbread Popcorn

## Ingredients

8 cups popped popcorn  
(I used a 6.5 ounce bag of pre-popped popcorn) 3 teaspoons Gingerbread popcorn seasoning 8 ounces white chocolate/vanilla candy melts or vanilla almond bark 1 cup red and green chocolate-coated candies holiday sprinkles, optional

## Directions

Line 2 sheet pans with parchment paper. To one prepared pan, add the popcorn and top with the gingerbread popcorn seasoning; toss to combine. Melt the candy melts or bark according to package instructions and evenly drizzle over the popcorn. Add the red and green candies, sprinkles, and again toss to combine. Turn the popcorn out onto the second baking sheet lined with parchment and allow the mixture to cool to room temperature and for the chocolate to set. Popcorn mix will keep for up to 2 weeks if kept in an airtight container.

