



peanut butter & jelly popcorn

What's the best thing since sliced bread? How about instead of a sandwich, this addictive Peanut Butter & Jelly Popcorn.

SERVES: 4-6



julie albert & lisa gnat

ingredients

- 16 cups freshly popped popcorn, divided
- 2 cup white chocolate chips, divided
- ¼ cup smooth peanut butter
- ¼ cup Welch's Grape Jelly

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directions

1. Divide popped popcorn into two large bowls, removing all unpopped kernels.
2. Place 1 cup of the white chocolate chips and Grape Jelly in a medium, microwave-safe bowl. Melt in microwave in 30 second intervals, stirring every 30 seconds, until fully melted and smooth. Pour over 1 bowl of popcorn and stir until combined. Spread onto a baking sheet lined with wax paper and allow to cool.
3. Repeat process, melting remaining 1 cup of white chocolate and peanut butter in the microwave until smooth. Pour over the other bowl of popcorn and mix until evenly coated. Spread onto a baking sheet lined with wax paper and allow to cool.
4. Once cooled, combine both peanut butter and jelly popcorn together .

“Whenever they say it can’t be done, remind them that they make a jellybean that tastes exactly like popcorn.”

– JOHN MAYER

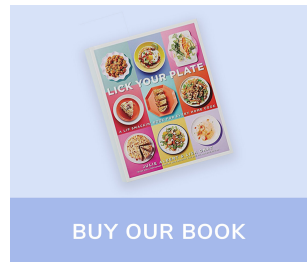


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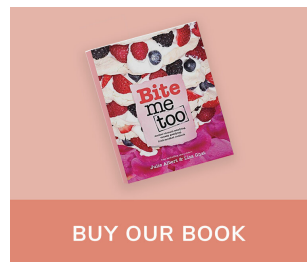
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