

## White Chocolate Popcorn Mix

### Ingredients:

- 1 bag microwave popcorn (approx. 6 cups)
- 1/3 cup white melting chips
- 1/2 cup pretzels
- 1/2 cup chocolate candy eggs



### Directions:

1. Line a baking sheet or 9X13 cake pan with wax paper.
2. Make popcorn following package directions. Allow to cool before opening bag.
3. In a large mixing bowl break pretzel sticks in half (don't make them too small).
4. Crush chocolate candy eggs into small pieces (aim for half-size or slightly smaller). Place into plastic baggie and break with a rolling pin.  
*THIS STEP IS OPTIONAL, you can choose to leave your eggs whole.*  
Add to pretzels.
5. Add popcorn to pretzel/chocolate eggs, try to remove popcorn kernels that did not pop.
6. Melt white chocolate in a custard bowl.  
Start with 45 seconds, stir with metal spoon, heat 15 more seconds if needed, stir.
7. Drizzle white chocolate onto popcorn mixture and stir well.
8. Transfer popcorn mix to wax paper lined tray and allow to cool during clean-up.