

CARAMEL POPCORN CRISPY POP **Disney California Adventure Food & Wine Festival**

Makes 12 pops

3 tablespoons butter
10-ounce package miniature marshmallows
3 cups crispy rice cereal
2 cups caramel popcorn
7 ounces dipping chocolate, melted
Freeze-dried corn kernels, optional
Wooden sticks

1. Melt butter in large saucepan over low heat. Reduce heat to lowest setting and add marshmallows, stirring until completely melted.
2. Remove from heat and add cereal, then popcorn, and stir until well coated.
3. With buttered hands, scoop out 1/2 cup and shape into a ball and place on parchment paper. Repeat with remaining mix.
4. Push wooden sticks into each pop; gently wiggle stick and remove.
5. Dip sticks in melted chocolate then insert back into pop. Let chocolate set at least 10 minutes (this will hold the stick in place).
6. Dip pop halfway in melted chocolate and use fingers to lightly rub over surface to entirely coat. (Layer of chocolate should be thin.)
7. Sprinkle with freeze-dried corn kernels, optional. Let stand until firm.

Cook's Note: Leave the stovetop off and use your microwave. Melt butter in large microwavable bowl on high for 45 seconds. Add marshmallows and toss to coat, then microwave 1 1/2 minutes or until just melted. Stir in cereal and popcorn. Skip the freeze-dried corn and let kids decorate with sprinkles.

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.
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