

CINNAMON CRUNCH POPCORN

In a measuring cup, mix cinnamon, salt and 1 tbsp of sugar. Have this spice mixture ready by the popper.

Put oil, popcorn and sugar into the popper. Fasten the lid securely. Use high heat. Popping should start in about 1-1/2 minutes. Continue stirring until popping almost stops.

Remove quickly from heat, open lid and pour in spice mixture over hot popcorn. Close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl. Continue stirring with a large spoon. Cool and store in an airtight container. Six (6) servings.

2 tsp cinnamon

1 tbsp sugar

1/4 tsp salt

4 tbsp popcorn

4 tbsp oil

4 tbsp granulated sugar