

## **CINNAMON HONEY BUN POPCORN**

Measure and mix the honey, cinnamon, butter, granulated sugar and salt in a small bowl or pan. Bring it just to a boil, stirring constantly, if on the stove. It takes about 60 seconds in the microwave. Stop microwave several times and stir. Have this warm mixture ready next to the popper. Have bowl ready to put popcorn in.

Put oil, popcorn and sugar into the popper. Fasten the lid securely and hold hot pad with left hand over steam vent while stirring with the right hand. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl, tapping bottom of pan with hot pad to get all popcorn and syrup out. Finish stirring with large spoon. Cool and store in airtight container. Six (6) servings.