

Watermelon Candied Popcorn

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Ingredients:

1/2 cup butter
3/4 cup sugar
1 (3 oz.) package Jell-O watermelon flavor gelatin
1 Tbsp. light corn syrup
3 Tbsp. water
10 cups popped popcorn



Preheat oven to 250°F. Spread popcorn over one or two cookie sheets and place in oven to warm while making candy coating.

In a medium saucepan, combine all ingredients except popcorn.

Bring mixture to a boil over medium heat. Reduce heat and simmer gently for 4 minutes.

Remove from heat. If you want the color to be more intense, stir in some food coloring at this point (I did not add it to the pictured batch).

Pour the candy mixture over the popcorn and stir carefully to coat all of the popcorn.

Bake for 30 minutes.

Cool on waxed paper. Break apart large chunks and store covered.