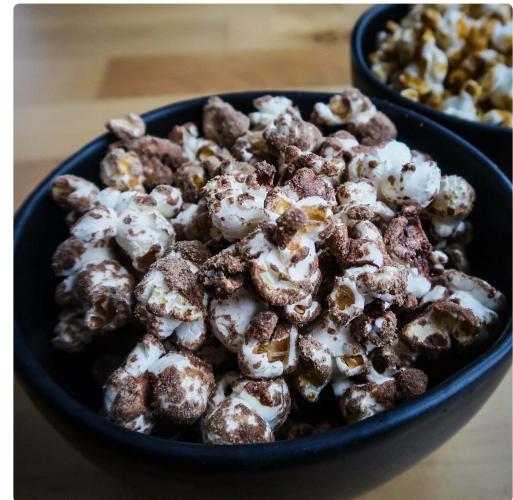


# Chocolate Peanut Butter Dusted Popcorn

Chocolate Peanut Butter Dusted Popcorn recipe.



PREP TIME

5 mins

COOK TIME

5 mins

TOTAL TIME

25 mins



COURSE

Gluten Free, Sides, Snacks



SERVINGS

1 serving

CALORIES

130 kcal

## INGREDIENTS

- 3 c Air Popped Popcorn
- 1 Tbsp Chocolate Chips
- 1 tsp coconut oil
- 1 Tbsp PB2
- 1 Tbsp [Plant Fusion Chocolate](#)
- 1 pinch salt

## INSTRUCTIONS

1. Put the popcorn in a large bowl.
2. In a small dish, microwave chocolate chips and coconut oil to melt.
3. While that's melting, in a separate small bowl, mix the PB2, chocolate protein powder and salt.
4. Drizzle the melted chocolate mixture over the popcorn and toss well to coat.
5. Before the chocolate dries, sprinkle the powder mixture over it and toss well until it is all stuck to the popcorn.
6. Place on a parchment paper lined cookie sheet and dry in a 200°F/ 93°C oven for 15 minutes.

## NUTRITION

### Nutrition Facts

Chocolate Peanut Butter Dusted Popcorn

**Amount Per Serving**

**Calories** 130      Calories from Fat 50

**% Daily Value\***

**Fat** 5.5g      **8%**

**Carbohydrates** 18g      **6%**

**Protein** 5.7g      **11%**

\* Percent Daily Values are based on a 2000 calorie diet.



**Tried this recipe?**

Let us know how it was!