

Emores Popuorn

INGREDIENTS

- 1/3 cup corn kernels
- 1/4 cup powdered sugar
- 1 Tbsp cocoa powder
- 1/4 tsp kosher salt
- 1/4 cup marshmallows
- 1/4 cup crumbled graham crackers



DIRECTIONS

- 1. In a large pot or Dutch oven, heat 1 Tbsp of oil over medium high heat.
- 2. Add the popcorn kernels to the hot oil and cover the pot with a lid. Gently shake the pot by moving it back and forth. Once the kernels start popping, continue to shake the pan, until the popping stops.
- 3. Remove from heat and empty popcorn into a large bowl. Sprinkle cocoa mix, marshmallows and grahams over the popcorn and stir to coat evenly.
- 4. Enjoy!

