

Uni-pop-corn

RECIPE:

1/4 cup popcorn kernals
or about 1 bag of plain microwavable popcorn (not buttered) or substitute with pretzels or cereal!

1/2 cup pink candy melts

1/2 cup blue candy melts

1-2 teaspoons coconut oil (helpful, not required)
pink, blue, purple or unicorn sprinkles (optional)

INSTRUCTIONS:

- Pop your popcorn and spread out in a thin layer on 2 cookie trays. (You may want to line with parchment paper if they aren't non-stick)
- In separate microwavable containers, melt your candy melts by heating them for 25 seconds (or less) at a time and stirring well in between. Be careful not to burn them. Remember, "Chocolate melts in a child's pocket!"
- Mix a little coconut oil into each bowl of melted chocolate to make it thinner and easier to drizzle.
- Drizzle half of each all over the popcorn trays and sprinkle the sprinkles quickly before it hardens.
- Let it harden/ dry and then gently mix the popcorn to expose the opposite side of the popcorn. Reheat your melts, and drizzle and sprinkle again. When it hardens, your unicorn munch is ready to serve or bag!

NOTE: I MADE THIS UP BY EXPERIMENTING AND CHECKING QUANTITIES ON THE INTERNET! FEEL VERY FREE TO EXPERIMENT, CHANGE QUANTITIES AND SWAP ANYTHING OUT! ADD NUTS! ADD MARSHMALLOWS! HAVE FUN!