

PEANUT BUTTER CUP POPCORN

- 2 bags of plain microwave popcorn (or about 16-18 cups of popped popcorn)
- 2 cups honey roasted peanuts
- 2 cups mini Reese's Peanut Butter Cups, roughly chopped, optional
- 3 cups peanut butter chips, roughly chopped
- 1 tablespoon vegetable shortening or oil
- 2/3 cup semisweet chocolate chips, or see variation*

Place popped popcorn, peanuts, and chopped peanut butter cups (if using) in a very large bowl. Combine peanut butter chips and vegetable oil or shortening in a microwave-safe bowl and heat 2-2 ½ minutes or until smooth, stirring every 30 seconds. Drizzle melted peanut butter chips over popcorn and peanuts and toss to combine.

Spread popcorn onto a waxed-paper-lined baking sheet. In a heavy-duty zip-top bag, heat semisweet chocolate chips until just melted and smooth (about 1-1 ½ minutes, mashing the bag ever 20-30 seconds). Cut a small corner off the zip-top bag and drizzle chocolate over popcorn. Allow to stand long enough to become solid (you can transfer the pan to the refrigerator or freezer to hurry this step along). When chocolate is set up, break popcorn into small pieces and enjoy!

*Variation: For a more chocolatey flavor in your popcorn, replace 1 cup peanut butter chips with 1 cup chocolate chips and then drizzle the chocolate over the popcorn at the end.