

Muddy Buddy Popcorn

Makes about 8 to 10 servings (possibly more if you're not chocolate/pb obsessed like me)

Ingredients:

9 cups plain popcorn
1 cup semisweet chocolate chips
½ cup creamy peanut butter
¼ cup unsalted butter
1 teaspoon vanilla extract
1½ cups powdered sugar

Directions:

1. Put the popcorn in a very large bowl.
2. In a microwave (at 50% power) or over a double boiler, melt the chocolate chips, peanut butter and butter until melted and smooth. Stir in the vanilla.
3. Pour the chocolate mixture all over the popcorn. Using a large spoon, stir until all of the popcorn is evenly coated with the chocolate/peanut butter mixture.
4. Sift the powdered sugar over the chocolate-covered popcorn and stir until each piece is evenly coated. Spread the mixture out onto a baking sheet and place in the refrigerator for about 30 minutes or until the chocolate is set.
5. Break it up and serve! Store leftovers in an airtight container.

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