



Banana Chocolate PB Caramel Popcorn

Ingredients

- 12 cups popped popcorn, unflavored
- 1/2 cup honey
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 cup creamy peanut butter
- 1/4 cup **MicroDried® Banana Powder**
- 1/2 cup **MicroDried® Banana Fragments**
- 6 oz dark chocolate, melted



Process

1. Prepare large baking sheet with parchment paper. Set aside.
2. Pop popcorn and pour in large mixing bowl. Set aside.
3. Combine honey and brown sugar in sauce pan over medium heat, stirring occasionally.
4. Bring mixture to boil. Let boil for 3 minutes. Add salt, peanut butter, MicroDried banana powder and banana fragments. Remove from heat.
5. Pour mixture over popcorn. Gently toss until the popcorn is coated.
6. Spread popcorn over prepared baking sheet. Let cool.
7. Melt dark chocolate and drizzle over cooled popcorn.
8. Serve popcorn once chocolate has set.