

Squirrel Stash Crunch – Salted Chocolate Popcorn

A perfect blend of sweet and salty, this delicious popcorn crunch mix that is perfect for any child's party. It's so good you may just want to make some for your weekend family movie night too.

Makes: 8 Cups	Prep Time: 5 min	Total Time: 1hr, 30 min
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What you Need:

1/3 cup	popping corn
1 cup	dark chocolate chips
3 tbsp	unsalted butter
1 1/2 cups	pretzels, roughly crushed
1/4 cup	slivered almonds
1/4 cup	golden raisins
1 tsp	sea salt

Line a baking sheet with parchment paper.

Pop your popping corn using your desired method. Pour into a bowl. Shake the just enough to make all the non-popped kernels fall to the bottom. Using a cup, scoop the popcorn into a separate bowl, leaving the leftover kernels in the first bowl to toss out later.

Put chocolate chips and butter in a microwavable bowl. Microwave on medium heat for 30 seconds. Continue microwaving on high heat in 10 second increments, stirring in between as needed until the chocolate and butter have melted and it is a nice pourable consistency.

Pour half of the chocolate mixture over the popcorn, stirring to ensure the chocolate evenly coats the popcorn.

Add 1 cup of the pretzels, all the almonds and all the raisins. To mix evenly.

Pour the remaining chocolate over the popcorn, stirring to coat evenly.

Spread the popcorn evenly over the baking sheet. Sprinkle with remaining pretzels and salt. Let sit under chocolate has hardened (about an hour). Store for up to three days.