



POPCORN BAR

Popcorn time at the cantina! Now you can customize your snacks in this popcorn bar. Feel like Darth Vader? Drizzle some chocolate on your popcorn. You can turn your popcorn green like Yoda, or sprinkle some blue and white candies on it for the R2-D2 look.

Candy melts come in a variety of colors and flavors, and are great for drizzling on popcorn. Unlike liquid sauces, these candy melts harden at room temperature and make less of a mess. Heat the candy melts according to the package instructions, either by microwaving them or melting them in a double boiler.

WHAT YOU'LL NEED:

- › Plain popcorn
- › Candy melts
- › Colored candies
- › Squeeze bottles

STEP 1:

Spoon the melted candy melts in squeeze bottles. They will stay in melted form for about 30 minutes. To keep the melted consistency longer, place the squeeze bottles in a bowl of hot water. (The water should be hot, but cool enough for you to be able to touch it without burning your hand.)

STEP 2:

Drizzle the colors & flavors you desire over the popcorn. For those who are just adding candy, it is helpful to drizzle plain white vanilla melts on the popcorn, as it helps hold the candy in place.

STEP 3:

If you need to reheat the candy melts in the squeeze bottles, place in a bowl of hot water and stir until the melts start breaking down into liquid form.

STEP 4:

You can also offer caramel corn for anyone who wants their popcorn golden like C-3PO.