



PIPP'S PERFECT PONYCORN

YOU WILL Need:

- ♥ MICROWAVE OR POT WITH A LID
- ♥ ZIPLOC BAGS OR SEALABLE CONTAINERS X 4
- ♥ PAN
- ♥ PLATES X 4
- ♥ LARGE SERVING BOWL

INGREDIENTS:

- ★ PLAIN OR SALTED MICROWAVABLE POPCORN OR POPCORN KERNELS: 1 - CUPS OR 180G
- ★ GRANULATED SUGAR: 12 TBSP (TABLESPOONS)
- ★ PINK FOOD COLORING
- ★ PURPLE FOOD COLORING
- ★ WATER: 4 TSP (TEASPOONS)

INSTRUCTIONS:

1. Pop your kernels according to the instructions, either in the microwave or on the stove.
2. Add 3tbsp of the sugar to each of the four Ziploc bags or sealable containers.
3. Add 1-2 drops of pink food coloring to one of these, 1-2 drops of purple food coloring to another, then in the final two, add 3-4 drops of coloring to make them more vibrant. Shake until the sugar is evenly colored.
4. Add one of your colorful sugar mixtures to the pan with 1 tsp of water, and warm over a medium high heat. The sugar should melt and caramelize, but make sure not to burn or it will make your Ponycorn bitter!
5. Remove the pan from the heat and stir two handfuls of the popcorn into the colorful syrup. Carefully tip this onto one of the plates to cool a little.
6. Repeat for the remaining three colours.
7. Once cool enough to handle, add all of the colorful popcorn to your large serving bowl and mix together, breaking up any clumps.
8. Serve and enjoy your Ponycorn!

