



## Snickerdoodle Popcorn

 Gluten Free

READY IN



40 min.

SERVINGS



10

CALORIES



211 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 2 tablespoons cinnamon
- ☐ 3 tablespoons heavy cream
- ☐ 10 cup freshly popped popcorn
- ☐ 0.3 cup sugar
- ☐ 4 tablespoons butter unsalted
- ☐ 1 cup white-chocolate chips

## Equipment

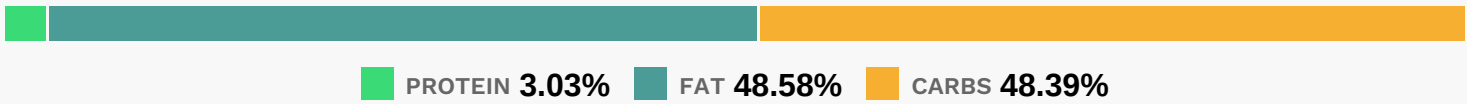
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil

## Directions

- ☐ Preheat oven to 300F. Line 2 baking sheets with foil. Melt butter.
- ☐ Mix cinnamon and sugar together in a small bowl.
- ☐ Pour melted butter over popcorn in a large bowl; toss to coat. Immediately sprinkle with sugar mixture; toss to coat. Divide popcorn between sheets; spread in a single layer.
- ☐ Bake for 30 minutes, shaking pans every 10 minutes. Cool.
- ☐ Place cream and chocolate chips in a heatproof bowl set over a pan of simmering water. Cook, stirring occasionally, until melted and smooth, 8 to 10 minutes. With a fork, drizzle chocolate mixture over popcorn and let stand until set, about 30 minutes. Break up any clumps and store at room temperature in an airtight container for up to 5 days.

## Nutrition Facts



## Properties

Glycemic Index:14.14, Glycemic Load:8.14, Inflammation Score:-2, Nutrition Score:2.9352174174526%

## Nutrients (% of daily need)

Calories: 211.22kcal (10.56%), Fat: 11.84g (18.22%), Saturated Fat: 7.19g (44.97%), Carbohydrates: 26.54g (8.85%), Net Carbohydrates: 24.1g (8.76%), Sugar: 15.54g (17.27%), Cholesterol: 17.13mg (5.71%), Sodium: 2.92mg (0.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.33%), Manganese: 0.4mg (20.12%), Fiber: 2.44g (9.78%), Vitamin A: 232.37IU (4.65%), Phosphorus: 44.36mg (4.44%), Magnesium: 17.23mg (4.31%), Calcium: 34.02mg (3.4%), Potassium: 100.23mg (2.86%), Iron: 0.49mg (2.73%), Zinc: 0.38mg (2.56%), Copper: 0.04mg (1.8%), Vitamin E: 0.24mg (1.6%), Vitamin B3: 0.28mg (1.4%), Vitamin B2: 0.02mg (1.24%), Vitamin K: 1.17µg (1.11%), Vitamin B6: 0.02mg (1.08%), Vitamin D: 0.16µg (1.04%)