

SNACKS FROM THE HEART

The Holiday Season is so busy it's hard to find time to relax. With Thanksgiving, Christmas and New Year's there's barely time to breath! So, I've provided a gift that I hope will help you do just that. Have a great time curling up with an old movie and a bucket of popcorn or other snacks!

This year's cookbook is all about snacks! Over a hundred recipes using popcorn, candy and other snacks that I've collected from several sources...

Enjoy!

Louise Logan

Coast Capital Mortgage

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CANDY CORN

Candy Corn Bark
Candy Corn Cookie Bark
Candy Corn Fudge

Candy Corn Bark

16 chocolate sandwich cookies, chopped
1 1/2 cups broken small pretzels
1/3 cup raisins
1 1/2 lbs white chocolate, broken into squares
2 cups candy corn
orange and brown sprinkles

Spread the cookies, pretzels and raisins evenly onto a lightly greased small baking sheet. Melt chocolate in a bowl set over a pan of simmering water, or in the microwave, stirring frequently until melted. Remove from the heat while there are still a few chunks, and stir until smooth. White chocolate burns easily.

Drizzle chocolate with a spoon over the goodies in the pan, spreading the top flat to coat evenly. Top with candy corn and sprinkles. Let cool until firm. Break into pieces and store in an airtight container.

Candy Corn Cookie Bark

16 Oreo Chocolate Sandwich Cookies, coarsely chopped
1 1/2 cup miniature pretzel twists, coarsely broken
1/3 cup raisins
1 (12-ounce) package of white chocolate chips
Leftover candy corn and orange sprinkles for garnish

Spread cookies, pretzels and raisins into a 13x9 inch rectangle on a lightly greased baking sheet. Set aside. Place chocolate in small heavy saucepan on very low heat; stir constantly just until melted.

Drizzle melted chocolate immediately over cookie mixture, spreading with spatula to coat evenly. Top with candy corn and sprinkles.

Lightly press candy into mixture. Cool until firm. Break into pieces.

Candy Corn Fudge

1 12 oz pkg of white vanilla chips, melted
2 16 oz pkg creamy supreme vanilla frosting
1 10 oz pkg peanut butter chips, melted (1 3/4 cup)
Yellow Food Color
Red Food Color
48 Candy Corn

Line 13x9 pan with foil; butter foil. IN large bowl combine melted vanilla chips and 1 can of frosting and mix well. Spread 1/3 of mixture in buttered foil lined pan.

In another large bowl, combine melted peanut butter chips and second can of frosting; mix well. Add 1/2 tsp yellow and 1/2 tsp red food color; stir until mixture is orange and well blended. Spread orange mixture over white layer in pan.

If remaining 2/3 of white mixture has set up, heat in micro until melted and smooth; stirring occasionally. Add 1/4 tsp yellow food color and stir until mixture is a bright yellow and well blended. Spread over orange layer in pan. Refrigerate 1 hour until firm. Use foil to lift fudge from pan. Turn white side up and peel off foil. Cut into 48 pieces. Press 1 candy corn in center of each piece. Store in refrigerator.

CHOCOLATE

CARNIVAL'S WARM CHOCOLATE MELTING CAKE

Chocolate Quesadillas

Cookie Pizza

CARNIVAL'S WARM CHOCOLATE MELTING CAKE

8 oz semisweet chocolate
1 cup (2 sticks) butter
7 eggs, divided use
6 Tbs sugar
1/2 cup flour

Preheat oven to 375 degrees. Melt chocolate and butter; cool 10 minutes. In separate bowl, mix four eggs with sugar. Whisk. Add flour and whisk. Add remaining three eggs. Add egg mixture to chocolate mixture. Pour in individual ramekins. Bake until just done, about 15-20 minutes (interior will be melting). Serve with vanilla ice cream.

Chocolate Quesadillas

4 (7 to 8 in. each) flour tortillas
Non-stick cooking spray
1/4 cup REESE'S Creamy Peanut Butter
1/4 cup marshmallow creme
2 small bananas, sliced
1/2 cup HERSHEY'S Milk Chocolate Chips, HERSHEY'S SPECIAL DARK
Chocolate Chips or HERSHEY'S Semi-Sweet Chocolate Chips

Lightly coat one side of each tortilla with cooking spray. Place tortillas on clean work surface, coated sides down.

Spread 1 tablespoon each peanut butter and marshmallow creme on half of each tortilla. Arrange 1/4 of the banana slices and 2 tablespoons chocolate chips over marshmallow creme; fold each tortilla over to cover filling.

Heat large non-stick skillet over medium heat 1 minute. Add two quesadillas; cook 1 to 2 minutes or until tortillas are golden brown and crisp, turning once. Repeat with remaining quesadillas. Serve warm. 4 servings.

Cookie Pizza

1 package (18 oz.) refrigerated sugar cookie dough
12 assorted HERSHEY'S MINIATURES Chocolate Bars, unwrapped
1/4 cup HERSHEY'S SPECIAL DARK Chocolate Chips, HERSHEY'S Semi-Sweet Chocolate Chips or HERSHEY'S Milk Chocolate Chips
1/4 cup REESE'S Peanut Butter Chips
1/4 cup HERSHEY'S Premier White Chips
1 bag (10-1/2 oz.) miniature marshmallows
1/4 cup HERSHEY'S MILK DUDS Candy made with chocolate and caramels

Heat oven to 350°F. Press cookie dough evenly onto 12-inch pizza pan. Bake 15 to 17 minutes or until lightly browned. Meanwhile, break or cut chocolate bars into about 1/4-inch pieces.

Remove cookie from oven. Evenly sprinkle surface with chocolate chips, peanut butter chips, white chips and chocolate bar pieces. Cover "toppings" with marshmallows. Sprinkle surface with chocolate covered caramel candies. Return to oven; bake additional 5 minutes or until marshmallows are puffed and lightly browned. Cool. Cut into triangles. About 12 slices.

HOSTESS AND LITTLE DEBBIE

Banana Twins® Banana Splits
BLACK FOREST DESSERT
English Berry Trifle
HOHO TURTLES
Hostess Twinkies Sushi
Inside Out S'mores
MINI NO-BAKE TWINKIE CHEESECAKES
Nutty Bars® Milkshakes
Strawberry Shortcake Roll Trifle
Swiss Roll Kebabs
TWINKIE TRUFFLES

Banana Twins® Banana Splits

9 Banana Twins® Cakes
6 Scoops Vanilla Ice Cream
Whipped Cream
Chocolate Syrup
Strawberry Sundae Topping
Fresh or Canned Pineapple
Chopped Walnuts

Unwrap Banana Twins®, arrange 3 cakes in ice cream dishes or bowls.
Put 2 scoops of ice cream into dishes. Top with chocolate syrup, strawberry topping, pineapple, whipped cream and nuts.

BLACK FOREST DESSERT

16 chocolate sandwich cookies
2 Tbs melted butter
1 package (3.9 ounces) instant chocolate pudding
2 cups milk
1 package (14 ounces) Hostess Cupcakes (8 Cupcakes)
1 can (21 ounces) cherry pie filling
1 carton (8 ounces) frozen nondairy whipped topping, thawed

Place cookies in work bowl of food processor; process until fine crumbs. Add melted butter and pulse to combine. Press across bottom of 9 x 13-inch dish to make a crust.

Whisk together pudding and milk for 2 minutes. Spoon pudding over crust.

Cut each Hostess Cupcake into fourths and arrange, cream-side up, on top of pudding. Spoon cherry pie filling over Cupcakes. Spoon whipped topping over cherries. Refrigerate several hours or until set.

English Berry Trifle

6 Little Debbie® Pound Cakes
10 oz Pkg. Frozen Raspberries in syrup
10 oz Pkg. Frozen Strawberries in syrup
1 Pkg. Instant Vanilla Pudding
1 Tbs Cornstarch
1/4 cup Fresh Blueberries
1/4 cup Fresh Raspberries or Strawberries

Prepare pudding according to package. Cover and chill.

Thaw packages of raspberries and strawberries. Drain off syrup and set aside. Place fruit in bowl and set aside. Measure the syrup. You should have about one cup. Transfer one quarter of the syrup into a small saucepan. Fold in cornstarch. Stir in remaining syrup. Bring to boil over medium heat. Cook until juice thickens and turns clear.

Cut cakes into bite size pieces. Place half the cake into large glass bowl. Next, layer with half the fruit and juice. Top with half the pudding. Repeat. Garnish with fresh fruit. Cover and refrigerate for two hours and up to six hours before serving.

HOHO TURTLES

1 box (10 ounces.) Hostess HoHos (10 HoHos), cut in thirds
25 caramels
2 Tbs heavy cream or half and half
30 pecan halves
1/2 cup semisweet morsels
1 tsp shortening

Place HoHos, cut-side up, on waxed paper to catch drippings. Unwrap caramels; place caramels and cream in microwave safe bowl. Microwave on High (100%) power for 30 seconds; stir well. Continue to microwave in 30-second intervals, stirring after each interval, until melted. Allow to stand for 5 or 10 minutes to thicken slightly. Dollop caramel on top of each HoHo. Place pecan in center of caramel and press slightly.

Place semisweet morsels and shortening in microwave safe bowl. Microwave for 30 seconds on High; stir well. Continue to microwave in 30-second intervals, stirring after each interval, until melted. Drizzle on top of pecan half.

Allow to stand until set, then transfer to serving platter.

Hostess Twinkies Sushi

3 Hostess Twinkies
Assorted dried fruits
Assorted fruity candies
2 green fruit roll ups
Dried mangoes (looks like pickled ginger)

Slice Hostess Twinkies into pieces about an inch tall. Slice fruit roll ups in strips to the long enough and wide enough to wrap around the Hostess Twinkie pieces. Wrap the fruit roll ups around the Hostess Twinkie pieces. Place dried fruits and candies into the cream filling. Place Twinkie rolls on a plate or in a bento box. Garnish with strips of dried mango to resemble pickled ginger if you wish! Serve with chopsticks if you wish.

Inside Out S'mores

2 Hostess Ding Dongs
4 Tbs marshmallow creme
4 Tbs graham cracker crumbs (about 4 small squares)

Using a serrated knife, carefully slice Ding Dongs in half horizontally; place cream side up. Dollop the center of each cake with marshmallow creme. Sprinkle with graham cracker crumbs.

MINI NO-BAKE TWINKIE CHEESECAKES

- 6 Hostess® Twinkies
- 1 package (8 oz.) cream cheese, softened
- 1/2 cup sugar
- 1 cup sour cream
- 1 can (21 oz.) cherry pie filling

Slice each Twinkie in half and then into thirds so each Twinkie yields 6 "crusts". Place one "crust" in the bottom of each mini-muffin tin.

Beat together cream cheese, sugar and sour cream. Spoon 1-2 tablespoons on top of each Twinkie "crust". Dollop with spoonful of cherry pie filling. Refrigerate several hours or overnight.

Nutty Bars® Milkshakes

- 4 Nutty Bars® Wafer Bars
- 1/3 cup Cold Milk
- 6 Scoops Vanilla Ice Cream

While still wrapped, crumble the two packages of Nutty Bars® into smaller pieces. Unwrap and pour into a separate bowl. Set aside.

Scoop ice cream into blender. Then, add milk and Nutty Bars®. Cover and blend until smooth. For a thicker shake, you may add more ice cream and blend again.

Pour into chilled glasses. Top with more crumbled Nutty Bars® and peanut butter or chocolate chips.

Strawberry Shortcake Roll Trifle

6 Strawberry Shortcake Rolls
2 5.9 oz Pkgs. Banana Pudding*
Fresh Strawberries

Place carton of cakes in freezer for one hour. Freezing the cakes makes them easier to slice.

Prepare pudding according to directions on package. Cover and chill.

After cakes have had time to freeze, slice them into 1/2" pieces. Place a layer of cakes in bottom of clear serving bowl. Top with half of the pudding. Repeat. Arrange remaining pieces of cake on top and garnish with sliced strawberries.

*Vanilla Pudding May Also Be Used

Swiss Roll Kebabs

12 Swiss Cake Rolls
1 pint Fresh Strawberries
6 - 8 Kiwi
12 Wooden Skewers
Fresh or Canned Chunk Pineapple

Place carton of cakes in freezer for one hour. Freezing the cakes makes them easier to slice.

Wash and slice (or drain if you have canned pineapple) all fruit and set aside.

After cakes have had time to freeze, slice and skewer alternating with different fruits.

TWINKIE TRUFFLES

6 Hostess Twinkies

1 can (16 ounces) chocolate frosting

Valentine sprinkles, finely chopped nuts, unsweetened cocoa, confectioners' sugar or flaked coconut

Position a rack on a tray. Cut each Twinkie into 4 pieces; place cream-side down rack. Remove lid and foil covering on frosting. Microwave on High (100%) power 30 seconds or until warm and of glaze consistency. Stir until blended and smooth. Slowly drizzle warm frosting over each piece of Twinkie, covering completely. (If needed, gently use tip of knife to cover sides or edges of Twinkie pieces.) Refrigerate about 1 hour or until frosting is thick.

Place desired toppings in shallow bowl; gently roll Twinkie piece in toppings, covering completely. Return to rack and refrigerate 1 hour or until set.

POPCORN

Asian Popcorn Medley

Bacon and Cheese Popcorn

Bacon, Cheddar and Chive Popcorn Snack

BARBEQUE POPCORN

Beach Party Popcorn

Berry Good Frozen Yogurt Pie

Big League Snack Attack

Bombay Popcorn

Boston Tea Party Popcorn

Buffalo Style Hot Popcorn Snacks Recipe

Build Your Own Bars

Butter Crunch Toffee Bars

Cajun Catfish Popcorn Snac

Cajun Corn

Cappuccino Popcorn

Cheery Cherry Popcorn

Cherry-Almond Popcorn Clusters

Chocolate Popcorn Recipe

Cinnamon Chocolate Popcorn

Cinnamon Popcorn Crunch

Cinnamon Sugar Popcorn

Classic Popcorn Balls

Coconut Munch Recipe

Corny-Bird Feeder

Easy Oven Caramel Corn

Five-Spice Popcorn

Florida Key Lime Popcorn

Gigantic Turtle Candies

Gingerbread Popcorn Snack Recipe

Greek Popcorn Recipe

Herbed Popcorn Chili and Soup Topper

Holiday Popcorn Snowman

Hot Mustard Popcorn

Hot Wasabi Popcorn

Indonesian Popcorn

Kung Pao Krunch

Light and Delicious Ranch Salad Topper

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Peanut Butter Popcorn Poppers
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Pizza Ria Poppacorna
Polka Dot Popcorn Balls
Popcorn & Yogurt Snack
Popcorn Balls and Sculptures
Popcorn Brittle
Popcorn Caramel Apples
Popcorn Chop Suey
Popcorn Con Pesto
Popcorn Medley
Poppy Chow
Power Crunch Bars
Red Hot Cinnamon Candy Popcorn Recipe
Sassafrass Popcorn Crunch
Saturday Night Cheese Popcorn Recipe
Savory Popcorn de Provence
Savory Seasoned Popcorn Snack
South-of-the-Border Nacho Cheese Ball
Spicy Italian Popcorn
Super Spicy Popcorn Snack
Sweet & Crunchy Popcorn Balls
Teddy Bear Picnic Mix
Tex Mex Mix
That's Amore Easy Italian Snack
Waist-Watchin' Popcorn Snack
WHITE CHOCOLATE PEPPERMINT BARK
White Chocolate Popcorn Chews

Asian Popcorn Medley

6 cups popped popcorn
2 cups Oriental rice cracker mix
3 Tbs butter or margarine
1 Tbs soy sauce
1/2 to 1 tsp ground ginger (may vary to taste)
1/2 to 3/4 tsp sesame oil (may vary to taste)

- Mix popcorn and rice cracker mix together in a large bowl.
- In a small microwave-safe bowl, microwave butter on HIGH until melted, about 20 seconds. Stir in soy sauce, ginger and oil.
- Drizzle over popcorn mixture; toss.
- Spread mixture on a baking sheet and bake in a 300° F oven for 20 minutes, stirring once.
- Allow to cool, serve or store in airtight container.

Yield: 8 cups

Bacon and Cheese Popcorn

4 quarts popped popcorn
1/3 cup butter or margarine
1/4 tsp hickory liquid smoke seasoning
1/3 cup bacon bits or soy 'bacon' bits
1/3 cup grated Parmesan cheese
1 tsp seasoned salt or kosher salt

Place popcorn in a large serving bowl. Place butter in a small bowl and melt in microwave, about 20 seconds. Stir liquid smoke into butter. Pour butter mixture over popcorn and toss to distribute evenly.

Sprinkle bacon bits, Parmesan cheese and salt over popcorn. Toss and serve immediately.

Bacon, Cheddar and Chive Popcorn Snack

1 bag (3.3 ounces) Butter Microwave Popcorn
2 cups baked cheddar snack crackers
1 package (2.8 ounces) real bacon pieces
2 Tbs Margarine-stick, melted
1/4 cup fat free natural cheddar cheese powder
2 Tbs freeze-dried chives

Preheat oven to 350°F. Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn, cheddar crackers and bacon pieces in 2 gallon resealable bag.

Drizzle melted margarine over popcorn mixture; seal bag and toss to coat. Combine powdered cheese and chives; sprinkle over popcorn. Seal bag and toss to coat again. Spread popcorn mixture on 15x10-inch jelly roll pan.

Bake 5 minutes; stirring once. Store leftovers in airtight container.

BARBEQUE POPCORN

2 tsp Dried parsley flakes
2 tsp Paprika
1/2 tsp Hickory smoked salt or barbecue seasoning powder (to taste)
1/2 tsp Onion powder
1/4 tsp Garlic powder
2 quarts Popped and salted buttered popcorn

Combine ingredients and pour over freshly popped popcorn. Toss.

Beach Party Popcorn

1/3 cup melted butter
1 tsp soy sauce
1-2 drops hot pepper sauce
2 quarts popped popcorn*
2 cups seasoned assorted snacks
1/2 package (0.56 oz.) bacon-onion dip mix

Add soy sauce and hot pepper sauce to 1/3 cup melted butter. Put popped popcorn and seasoned assorted snacks in a large bowl. Pour butter/soy mixture over popped popcorn and snacks; toss. Sprinkle with bacon-onion dip mix; toss again. Spread mixture on a jelly roll pan (15 1/2 by 10 1/2 by 1 inch) and bake in a 350-degree Fahrenheit for oven 8-10 minutes, stirring once.

Yield: 2 1/2 quarts

Berry Good Frozen Yogurt Pie

2 bags (1.6 ounces each) Butter Microwave Popcorn (8 cups popped)
1/2 Tbs lemon-flavored beverage mix with artificial sweetener
2 cups frozen non-dairy whipped topping, thawed, divided
1 quart berry-flavored frozen yogurt or sorbet, softened
lemon slices (optional)

Prepare popcorn according to package directions. Remove all unpopped kernels.

Combine hot popcorn with dry beverage mix. Coarsely crush popcorn with hands. Mix 1/2 cup whipped topping into crushed popcorn. Press into bottom and up sides of 9-inch pie plate.

Gently spoon softened frozen yogurt into popcorn crust, spreading evenly on top. Top with remaining 1-1/2 cups whipped topping. Freeze, uncovered for 3 hours or overnight. Garnish with lemon slices, if desired.

Cut pie into 8 servings

Big League Snack Attack

1/3 cup butter
1 tsp Worcestershire sauce
1/4 tsp garlic salt
1/4 tsp onion salt
6 cups unsalted popped popcorn*
1 cup thin pretzel sticks
1/2 cup salted, roasted peanuts

Toss together the popcorn, pretzel sticks and peanuts in a large bowl. Melt the butter and stir in the seasonings. Drizzle butter/seasoning mixture over popcorn mixture, stirring to coat well. Spread the mixture in a large, shallow baking pan and put it in a preheated 250-degree oven to bake for 45 minutes. Stir with a wooden spoon every 10 minutes while it's baking.

Yield: 8 cups.

Bombay Popcorn

8 cups popped popcorn, warm
3 Tbs butter or margarine
2 tsp curry powder or hot curry powder
1/2 tsp kosher salt
1/2 tsp sugar
1/2 cup toasted coconut, golden raisins or sliced almonds, optional

Place popcorn in a large bowl.

Microwave butter 20 seconds or until melted; stir in curry powder until well blended.

Drizzle seasoned butter over popcorn and stir to distribute.

Sprinkle with salt, sugar and optional ingredients; stir gently until blended.

Yield: 8-1 cup servings

Boston Tea Party Popcorn

2 1/2 quarts popped popcorn*
1/4 cup melted butter
2 Tbs instant lemon-flavored iced tea mix
1 Tbs sugar

Put freshly-popped popcorn in a large bowl. Drizzle butter over it and toss. Combine tea and sugar. Add to buttered popcorn and toss again.

Yield: 2 1/2 quarts

Buffalo Style Hot Popcorn Snacks Recipe

2 1/2 quarts popped popping corn
2 cups corn chips, slightly broken
1 cup Dry-Roasted Peanuts
1/4 cup butter
2 Tbs Louisiana-Style Hot Sauce
1 tsp celery seed
1/4 tsp salt (optional)

In small bowl, place 2 cups popped corn; set aside. Combine remaining popcorn with corn chips and peanuts. In small saucepan, melt butter with hot sauce, celery seed and salt; pour over popcorn/peanut mixture, tossing gently to coat. Spread on 15x10-inch baking sheet. Bake at 350' for 10 minutes. Remove from baking sheet to large serving bowl. Toss with remaining 2 cups popped corn. Serve immediately or store in airtight container.

Build Your Own Bars

Ingredients:

12 cup popped Microwave Popcorn, Butter flavor (approx. 3 bags)

1 cup light corn syrup

1 Tbs butter

One EACH from both lists:

List A

1/2 cup chocolate chip cookie crumbs

1/2 cup oatmeal cookie crumbs

1/2 cup brownie crumbs

1/2 cup raisins

1/2 cup assorted chopped dried fruits

1/2 cup chow mein noodles

1/4 cup toasted, sliced almonds

1/4 cup chopped walnuts

1/4 cup chopped peanuts

1/4 cup toasted, shredded coconut

List B

1 cup semisweet chocolate chips

1 cup mint chocolate chips

1 (12 oz.) package white chocolate chips

1 cup peanut butter-flavored chips

1 cup butterscotch-flavored chips

Place the popped Microwave Popcorn and one item from List A in a large bowl.

In a medium saucepan, bring the corn syrup and butter to a boil and boil for 3 minutes.

Remove the corn syrup mixture from heat, then add one item from List B, stirring until thoroughly mixed.

Pour the mixture over the popped Microwave Popcorn, tossing gently to coat all pieces.

Press the mixture into a buttered 8- x 8- x 2-inch baking dish.

Cut into 2- x 1-inch squares and serve immediately or store in an airtight container.

Butter Crunch Toffee Bars

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
No-Stick Cooking Spray
1 cup dry roasted salted peanuts
1 cup toasted coconut
1- 1/2 cups granulated sugar
1 1/2 cups (3 sticks) margarine
3 Tbs water
1 1/2 Tbs light corn syrup
3/4 cup semisweet chocolate morsels

Prepare popcorn according to package directions. Remove all unpopped kernels.

Spray 15x10-inch jelly roll pan with cooking spray. Place popcorn, peanuts and coconut in prepared baking pan; set aside.

Place sugar, margarine, water and corn syrup in large saucepan. Bring mixture to boil over medium-high heat until Fleischmann's is melted, stirring occasionally with wooden spoon. Continue boiling until mixture reaches 280°F (soft-crack stage) on a candy thermometer (about 20 minutes), stirring occasionally. Remove from heat; immediately pour mixture over popcorn mixture tossing to coat popcorn evenly. Allow to cool at room temperature.

Place chocolate morsels in 2-cup glass measure. Microwave on HIGH for 1 to 1-1/2 minutes or until melted when stirred. Drizzle over toffee popcorn and refrigerate 30 minutes or until set. Break into small pieces

Cajun Catfish Popcorn Snack

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
2 cups barbecue-cheddar flavored fish shaped crackers
1/4 cup margarine, melted
1 tsp Chili Powder
1/2 tsp onion powder
1/2 tsp garlic powder
1/4 tsp cayenne pepper
1/4 tsp salt
1/8 tsp seasoned or lemon pepper

Preheat oven to 350°F.

Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn and baked snack in 2 gallon resealable bag.

Drizzle melted margarine over popcorn mixture; seal bag and toss to coat. Combine chili powder, onion powder, garlic powder, cayenne pepper, salt and seasoned pepper; sprinkle over popcorn. Seal bag; toss again to coat. Spread popcorn mixture on 15x10-inch jelly roll pan.

Bake 5 minutes; stirring once. Store leftovers in airtight container.

Cajun Corn

2 1/2 quarts popped popcorn
1/4 cup butter, melted
1 tsp paprika
1/2 tsp onion powder
1/2 tsp garlic powder
1/4 tsp cayenne pepper
1 tsp lemon pepper

Pour butter over warm popcorn. Combine remaining seasonings and sprinkle over popcorn; toss to mix. Bake in 300-degree Fahrenheit oven for crispy popcorn.

Yield: 2 1/2 quarts.

Cappuccino Popcorn

5 Tbs granulated sugar
2 tsp coffee
2 Tbs evaporated milk
1/4 tsp salt
1 Tbs powdered coffee creamer, can be flavored*
4 Tbs popcorn
4 Tbs oil
4 Tbs granulated sugar

Mix the sugar, coffee, evaporated milk, powdered coffee creamer and salt in a cup and set by popper. Have bowl ready to put popcorn in.

Put oil, popcorn and sugar into the popper. Fasten the lid securely and hold hot pad with left hand over steam vent while stirring with the right hand. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl. Cool and store in airtight container. Six (6) servings.

*Note: coffee cream flavors can be Amaretto, Hazelnut, Raspberry, Irish Crème, or many others.

Cheery Cherry Popcorn

2 1/2 quarter air-popped popcorn
Butter flavored spray (like PAM)
1 package cherry flavored gelatin

Put popcorn into a very large bowl and spray lightly with butter flavored oil. Sprinkle with gelatin. Put in 350 degree oven for five minutes. Gelatin will dissolve slightly and stick to the popcorn.

Cherry-Almond Popcorn Clusters

PAM® Original No-Stick Cooking Spray
1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups)
1 cup granulated sugar
3/4 cup water
1/4 cup light corn syrup
1/2 tsp vinegar
1/4 tsp salt
1/2 tsp almond extract
1/2 cup sweetened dried cherries or cranberries
1/4 cup toasted blanched slivered almonds
1/4 tsp orange peel (optional)

Preheat oven to 350°F. Spray 15x11-inch jelly roll pan with cooking spray. Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn in large bowl sprayed with cooking spray. Spray sides only of medium saucepan; add sugar, water, syrup, vinegar and salt; bring to boil over medium-high heat. Boil for 2 minutes stirring constantly with wooden spoon. Remove from heat stir in almond extract. Pour over popcorn mixture, tossing gently to evenly coat. Spread onto prepared pan. Bake for 15 minutes, stirring every 5 minutes. Remove from oven; quickly stir in cherries, almonds and orange peel. Spread onto wax paper to cool thoroughly; separate into clusters with a fork. Store in tightly sealed container.

Chocolate Popcorn Recipe

12 cups popped popcorn
12 oz salted peanuts
1 cup corn syrup
1/4 cup butter
12 oz milk chocolate chips

In a large, greased, roasting pan, combine popcorn and nuts.

In a large, heavy saucepan combine chocolate chips, corn syrup and butter. Cook over medium heat until mixture boils, stirring constantly. Pour over popcorn toss well to coat. Bake in a preheated 300F degree oven for 45 minutes stirring frequently.

Cool completely. Store in an airtight container for up to two weeks.

Cinnamon Chocolate Popcorn

3 quarts popped popcorn
Butter-flavored cooking spray
9 Tbs powdered cocoa mix (cocoa sweetened with sugar or sugar substitute)
3 tsp cinnamon

Put popcorn in a large bowl and lightly spray with cooking spray.

Sprinkle cocoa mix and cinnamon on popcorn. Toss to coat evenly.

Spray and toss again until mixture is well coated. Serve immediately.

Cinnamon Popcorn Crunch

3 quarts popped popcorn, unsalted
1 can (6 1/2 ounce) salted mixed nuts
1 lb light brown sugar
1 cup light corn or maple syrup
1/2 cup butter or margarine
1/2 cup water
2 tsp salt
1 1/2 tsp cinnamon

Mix popcorn and nuts in large buttered bowl. Combine sugar, syrup, butter or margarine, water, salt and cinnamon in saucepan. Heat slowly to the boiling point, stirring until sugar melts. Cook to hard crack stage (290-295 degrees Fahrenheit).

Pour syrup in a fine stream over popcorn and nuts. Stir until popcorn and nuts are evenly coated with syrup. Spread out on large buttered surface or waxed paper. Separate into bite-size portions with forks. Cool.

Cinnamon Sugar Popcorn

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
3 Tbs margarine, melted
2 Tbs granulated sugar
1/8 tsp ground cinnamon
1/8 tsp ground nutmeg

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn in 2 gallon resealable bag.

Drizzle melted margarine over popped corn; seal bag and toss to coat. Combine sugar, cinnamon and nutmeg; sprinkle over popcorn. Seal bag and toss to coat again. Store leftovers in airtight container.

Classic Popcorn Balls

1 bag (2.9 ounces) 94% Fat Free Butter Microwave Popcorn (11 cups popped)
No-Stick Cooking Spray
1- 1/4 cups confectioners' sugar
1/2 cup miniature marshmallows
1/3 cup light corn syrup
2 Tbs margarine
1 tsp cold water
1/4 tsp salt (optional)

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn in large bowl sprayed with cooking spray.

Spray sides only of medium-sized heavy saucepan with cooking spray. Combine confectioners' sugar, marshmallows, corn syrup, margarine, cold water and salt, if desired, in saucepan over medium-high heat. Stir constantly with wooden spoon until mixture comes to a boil. Remove from heat; pour over popcorn, stirring gently until evenly coated.

Spray hands with cooking spray and quickly shape popcorn mixture into 1-1/2-inch balls. Allow to cool before eating. Store in airtight container.

Coconut Munch Recipe

2 1/2 quarts popped popcorn
1/2 cup shredded coconut
12 oz bottled or canned orange soda
1/4 cup butter
1/2 cup light corn syrup

Preheat oven to 250F. Place popcorn and coconut in large, 4 inch deep buttered baking pan. Keep warm in the oven. Butter a 15 1/2 inch x 10 1/2 inch baking pan. In a saucepan, combine orange soda, butter, sugar and corn syrup. Cook over medium heat, stirring until sugar dissolves. Boil mixture until it reaches 250F on a candy thermometer. Remove popcorn and coconut from oven. Slowly pour the orange glaze over the popcorn mixture, stirring until well coated. Spread in the buttered pan to cool. Break or cut into pieces to serve.

Corny-Bird Feeder

Watch for the birds as they enjoy their popcorn treat!

4 cups popped Corn
6 slices bread
Drinking straw
6 feet string or ribbon
peanut butter
Sunflower Seeds

Using a drinking straw, punch a small hole near the top edge of each slice of bread. Lay the bread on a cookie sheet and let air dry about 2-3 days. Cut 6 pieces of string or ribbon about 12 inches long and thread a piece of string through the hole you made in each dried slice of bread. Spread peanut butter on both sides of each dried bread slice. Mix popcorn and sunflower seeds in a pie pan. Press each side of the bread slice into the popcorn mixture. Tie bird feeders to a tree branch or fence post. Watch for the birds as they enjoy their popcorn treat!

Easy Oven Caramel Corn

5 quarts popped popcorn
1 cup (2 sticks) butter or margarine
2 cups brown sugar, packed firmly
1/2 cup light corn syrup
1 tsp salt
1 Tbs vanilla
1/2 tsp baking soda
Optional nuts - choose one:
1 cup salted peanuts
1 cup whole almonds
1 cup pecan halves

Preheat oven to 250 degrees F. Line a large, rimmed baking pan (17x 12-inch) with foil and spray lightly with cooking spray.

Spray a large mixing bowl (not plastic) lightly with cooking spray and place popcorn inside. Spread optional nuts over popcorn, if desired.

In a medium saucepan, over medium heat, combine butter, brown sugar, corn syrup and salt. Bring to a boil over medium heat, stirring constantly. Lower heat and boil 5 minutes, stirring frequently. Quickly stir in vanilla and baking soda.

Quickly pour hot mixture over popcorn; stir well to coat. Spread evenly into prepared pan and bake 1 hour, stirring every 15 minutes. Cool completely in pan; store in an airtight container.

Five-Spice Popcorn

2 1/2 quarts popped popcorn
1 cup Chow Mein noodles, optional
1/2 cup peanuts
1/3 cup peanut oil
2 Tbs soy sauce
1 tsp five-spice powder
1/2 tsp garlic powder
1/2 tsp sesame salt or salt
1/2 tsp ground ginger
1/4 tsp cayenne pepper
1/8 tsp sugar

Keep popcorn, noodles and peanuts warm. Combine remaining ingredients and mix thoroughly. Slowly pour over popcorn mixture, tossing to blend. Pour into a large roasting pan. Heat in a 300-degree Fahrenheit oven for 5-10 minutes, stirring once.

Yield: 2 1/2 quarts.

Florida Key Lime Popcorn

1 tsp lime flavoring, optional
1 Tbs fresh lime juice
2 Tbs fresh lime peel
1 Tbs green colored decorator sugar
1/4 tsp salt, optional
1/3 cup graham crackers, coarsely chopped
4 Tbs popcorn
4 Tbs oil
4 Tbs granulated sugar

Measure and mix the lime juice, lime peel, sugar, flavoring, salt and graham crackers in a small bowl. Have this mixture ready next to popper. Have bowl ready to put popcorn in.

Put oil, popcorn and sugar into the popper. Fasten the lid securely and hold hot pad with left hand over steam vent while stirring with the right hand. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl, tapping bottom of pan with hot pad to remove all the popcorn and syrup. Finish stirring with large spoon. Cool and store in airtight container. Six (6) servings.

Gigantic Turtle Candies

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
No-Stick Cooking Spray
pecan halves (63 pecan halves)
1 bag (14 ounces) caramels, unwrapped
2 Tbs margarine
2 Tbs milk
1 bag (12 ounces) semisweet chocolate morsels

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popcorn in large bowl; set aside.

Spray 2 large baking sheets with cooking spray. Arrange 21 groups of three pecan halves in cloverleaf pattern on baking sheet.

Place caramels, margarine and milk in microwave-safe bowl; microwave on HIGH 3 to 4 minutes or until caramels are melted, stirring once. Pour over popcorn; gently toss to evenly coat. Allow to cool 2 minutes.

Spray hands with cooking spray. Shape popcorn into 1-inch mounds; press onto center of each pecan cloverleaf.

Melt chocolate morsels in microwave on HIGH for 2 minutes or until smooth when stirred. Drizzle over each caramel mound. Chill 1 hour or overnight.

Gingerbread Popcorn Snack Recipe

12 cups unsalted popped popcorn
1/2 cup butter or margarine
2 Tbs molasses
2 tsp ground ginger
1 tsp ground cinnamon
1/4 tsp salt

Heat oven to 350 degrees.

Divide popcorn between 2 ungreased rectangular pans, 13 X 9 X 2 inches.

Heat remaining ingredients, stirring occasionally, until butter is melted. Pour over popcorn, tossing until completely coated.

Bake uncovered 10 minutes, stirring after 5 minutes.

Greek Popcorn Recipe

1 cup unpopped popcorn
1/2 cup shredded Greek feta cheese
1/2 cup shredded Greek kasseri cheese
1 Tbs oregano
1 Tbs basil
1/2 cup butter

Pop the popcorn in a hot air popper. Put 1/4 of the popcorn in a large bowl.

Sprinkle the feta, kasseri, oregano, basil and butter over the popcorn.

Repeat for the remaining quarters.

By seasoning every quarter at a time, it keeps the wonderful Greek seasoning taste through the whole batch of Greek popcorn.

Herbed Popcorn Chili and Soup Topper

4 cups air-popped popcorn
Butter or original flavor cooking spray
1/4 tsp parsley flakes
1/4 tsp thyme
1/4 tsp dried basil
1/4 tsp dried oregano
1/4 tsp Cajun Creole seasoning or chili powder

Place popcorn in a large, clean paper bag. Spray popcorn lightly with cooking spray, about 5 quick sprays. Sprinkle parsley, thyme, basil, oregano and Cajun Creole seasoning onto popcorn. Close bag and shake to distribute seasoning.

Sprinkle on chili or soup at serving time.

Note: Makes a great snack too!

Holiday Popcorn Snowman

10 cups popped popcorn

1 (1-lb.) package large marshmallows

1/4 cup (1/2 stick) butter or margarine

1 tsp vanilla

Decorations: sprinkles, licorice, gum drops, cinnamon candies, etc.

Melt marshmallows and butter in a large saucepan. Remove from heat and stir in vanilla. Let stand for 5 minutes.

Pour over popcorn and stir. Butter hands well and form into balls. Decorate as desired.

Yield: 10 balls, 5 Snowmen (2 balls each)

Hot Mustard Popcorn

2 quarts popcorn popped in 1/4 cup oil

1 tsp mustard (dry)

1/2 tsp thyme

1/4 tsp ground black pepper

dash cayenne pepper

Optional: 1/2 teaspoon low-sodium salt

Keep popcorn warm. Mix seasonings together. Add to popped popcorn and mix thoroughly.

Yield: 2 quarts.

Hot Wasabi Popcorn

8 cups popped popcorn, warm
3 Tbs butter or margarine
2 tsp prepared wasabi
1/2 tsp kosher salt
1/2 tsp sugar, optional

Place popcorn in a large bowl.

Microwave butter 20 seconds or until melted; stir in wasabi until well blended.

Drizzle wasabi butter over popcorn and stir to distribute.

Sprinkle with salt and sugar, if desired, and stir again.

Yield: 8-1 cup servings

Indonesian Popcorn

5 quarts popped popcorn
1 cup dried banana chips
1/2 cup peanut butter
2 tsp vegetable oil
1 tsp soy sauce
1/4 tsp ground garlic
1/4 tsp garlic powder
1/4 tsp cayenne pepper

Combine popped popcorn and banana chips in a roasting pan. In a small saucepan, stir together peanut butter and oil until blended; add seasonings and heat. Pour peanut butter mixture over popped popcorn and toss to coat. Heat in 300-degree Fahrenheit oven for 10 minutes, stirring several times.

Yield: approximately 5 quarts

Kung Pao Krunch

12 cup popped Microwave Popcorn, Butter flavor (approx. 3 bags)
1 (3 oz.) can LaChoy® Chow Mein Noodles
1/2 cup party peanuts
2 cup dark corn syrup
1/3 cup sesame seeds
1 Tbs oriental sesame oil
2 tsp garlic powder
1 tsp baking soda
1/4 tsp cayenne pepper

In a large bowl, combine the popped corn with chow mein noodles and peanuts and set aside.

In a medium saucepan, bring the corn syrup to a boil over medium heat.

Boil rapidly 7 minutes then remove from the heat.

Working quickly, stir in the remaining ingredients.

Pour over the popped corn mixture, tossing gently to coat.

Evenly spread the coated corn onto greased wax paper.

Using two forks, pull popcorn mixture as thinly as possible; allow to cool before breaking into smaller pieces.

Serve immediately or store in an airtight container.

Light and Delicious Ranch Salad Topper

Liven up your salad with the greatest of Microwave Popcorn and sunflower seeds. Toss in croutons and chow mein noodles for the very best dressed salad around.

6 cup popped Microwave Popcorn, Butter Flavor (Approx. 1 1/2 bags)
1 (7 oz.) box round ranch-style croutons
2 (3 oz.) Chow Mein Noodles
2 cup Sunflower seeds
1 (1.1 oz.) packet reduced-calorie, ranch style dry dressing mix

In a large bowl, combine the first four ingredients.

Sprinkle the dry dressing mix over the popcorn mixture, tossing gently to coat.

To serve, measure 1/2 cup for each salad and toss on pre-dressed salad greens.

Store in an airtight container.

Light Yummy Yogurt Popcorn

2 1/2 quarts popped popcorn (air popped)
1 cup plain non-fat yogurt
6 oz light pancake syrup
2 tsp maple or caramel extract

Put popped popcorn in a large bowl and keep warm. In a 2 1/2 quart saucepan, combine yogurt and light pancake syrup. Bring to 225° on a candy thermometer and remove immediately from heat. Add maple or caramel extract. Pour over popped popcorn, stirring to coat.

Mediterranean Magic Popcorn Recipe

1 bag light microwave popcorn, popped
1 Tbs olive oil
1 1/2 tsp Italian seasoning blend
1 Tbs grated Parmesan cheese

Put popcorn in a large bowl. Drizzle olive oil evenly over the top, followed by the Italian herbs and grated Parmesan. Toss to blend well. Keep in a sealable plastic bag and eat within 2 days.

Nacho-Cheese Popcorn

1/3 cup cooking oil
3 or 4 dried chilies
1 large clove garlic, cut into quarters
1 tsp cumin seed
1/3 cup unpopped popcorn
3 Tbs hot oil
1/3 cup Parmesan cheese
1 tsp paprika
1/2 tsp salt

Place cooking oil, chilies, garlic and cumin seed in a small saucepan. Cook over low heat for 3 minutes; let stand 10 minutes.* Strain. Use 3 tablespoons of seasoned oil for popping corn; reserve the rest. This makes about 2 1/2 quarts popped popcorn.

Pour remaining oil over popped popcorn, tossing to coat. Mix Parmesan cheese, paprika and salt. Sprinkle over popped popcorn, tossing to mix.

Nutty Popcorn Fudge

4 cups popped popcorn
1 (18 oz.) package semi-sweet chocolate chips
1 (14 oz.) can sweetened condensed milk
2 Tbs butter or margarine
1 cup toasted slivered almonds
1 tsp vanilla

Line 9" x 13" pan with foil; set aside.

Melt chips, condensed milk and butter in large saucepan, stirring until smooth; remove from heat. Stir in popcorn, nuts and vanilla.

Spread mixture evenly in prepared pan. Chill 2 hours or until firm. Remove from pan and cut into squares.

Yield: 32 squares

Old-Time Blue Cheese Ball

2 cups popped Butter Microwave Popcorn (1/2 bag 1.6 oz.)
1/4 cup fresh minced parsley
1- 1/2 teaspoon paprika, divided
1 package (8 ounces) cream cheese, softened
1/2 cup loosely packed crumbled blue cheese
1 Tbs milk
1/2 tsp garlic powder

Place popped corn, parsley and 1/2 teaspoon paprika in 1 gallon resealable bag; seal. Crush popcorn mixture with rolling pin to a medium-fine consistency; place in shallow dish.

Combine cream cheese, blue cheese, milk, remaining 1 teaspoon paprika, and garlic powder in medium bowl until blended. Shape into a ball.

Roll cheese ball into popcorn mixture until completely coated. Serve immediately; store in airtight container in the refrigerator.

Orange Popcorn Sticky Buns

No-Stick Cooking Spray
1 mini-bag (1.6 ounces) Butter Microwave Popcorn (4 cups)
1/3 cup firmly packed brown sugar
3 Tbs margarine
2 heaping tablespoons frozen orange juice concentrated, thawed
1/2 tsp ground cinnamon
1 lb loaf frozen white bread dough, thawed

Prepare popcorn according to package directions. Remove all unpopped kernels. Finely crush popcorn. Combine popcorn, brown sugar, margarine, juice concentrate and cinnamon in medium bowl.

Roll thawed dough into 12x8-inch rectangle. Sprinkle surface with popcorn mixture, leaving 1-inch border on all sides uncovered. Roll dough in jelly roll fashion beginning with 12-inch side. Cut roll into 12 one-inch slices. Place slices in prepared pie plate.

Bake 20 to 25 minutes or until golden brown. Let rolls cool 10 minutes. Place serving plate over rolls; flipping plate over to empty rolls sticky side up. Serve immediately. Store leftovers in airtight container.

Peanut Butter Popcorn Bars

No-Stick Cooking Spray

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)

2/3 cup Creamy Peanut Butter

2/3 cup light corn syrup

2/3 cup sugar

1 cup milk chocolate double covered peanuts

Spray 13x9-inch baking pan with cooking spray.

Prepare popcorn according to package directions. Remove all unpopped kernels. Place into extra-large bowl sprayed with cooking spray; set aside.

Combine peanut butter, syrup and sugar in 8-cup glass measure. Microwave on **HIGH** for 3 minutes, stirring after every minute or until mixture boils and sugar is dissolved. Let mixture cool 3 minutes.

Pour peanut butter mixture over popped corn; toss gently with two wooden spoons, sprayed with cooking spray, until popcorn is coated evenly. Quickly stir in chocolate peanuts, before chocolate melts. Pat mixture evenly into bottom of prepared pan.

Cool completely before cutting into 24 bars.

Peanut Butter Popcorn Poppers

1 package (3.3 ounces) Butter Microwave Popcorn (10 cups popped)

No-Stick Cooking Spray

1 cup light corn syrup

3/4 cup Creamy Peanut Butter

36 real fruit juice gummi candies, bear shaped

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn in large bowl sprayed with cooking spray; set aside.

Heat corn syrup in small saucepan over medium-high heat; bring to boil and boil 3 minutes. Remove from heat and stir in peanut butter. Pour mixture over popped corn; tossing gently to coat evenly. Let cool about 5 minutes.

Spray hands with cooking spray. Gently roll popcorn mixture into one inch balls. Press thumb firmly into center of each ball to make indentation for candy insert. Place 1 piece of candy in center of each cookie. Best served same day.

Picture Show Popcorn Crunch Recipe

1 cup whole almonds
1 cup pecan halves
1 cup cashews
10 cups popped popcorn
1/2 cup margarine
1/2 cup unsalted butter
1 1/3 cup sugar
1/4 cup light corn syrup
1/4 cup water
1 Tbs vanilla extract

Preheat oven to 300°. Coat a large heatproof mixing bowl and a 15 x 10-inch baking pan with margarine or nonstick cooking spray.

In another 15 x 10-inch baking pan, combine the almonds, pecans, and cashews, and toast for 15 minutes, stirring occasionally.

Remove the pan from the oven and cool the nuts to room temperature.

Pour the popped popcorn into the prepared bowl. Add the nuts and mix well.

Melt the margarine and butter in a 2-quart pan over medium heat. Add the sugar, corn syrup, and water. Mix well and stir often. Continue to cook over medium-high heat until it reaches 275° on a candy thermometer.

Remove the pan from the heat and slowly stir in the vanilla extract. (Stir carefully because the vanilla extract will spatter when added to the hot syrup.)

Pour the hot syrup over the popcorn-nut mixture and mix until evenly coated. Immediately pour the popcorn into the prepared baking pan. Let cool for 1 hour.

Break into pieces and store in an airtight container.

Pizza Ria Poppacorna

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
2 sticks (.97 ounces each) Slim Jim® Pepperoni Stick, chopped (Optional)
2 Tbs margarine, melted
1 packet (1.37 ounces) thick and zesty spaghetti sauce dry mix
1/4 cup grated Parmesan cheese

Preheat oven to 350°F.

Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn and pepperoni stick, if desired, in 2 gallon resealable bag.

Drizzle melted margarine over popcorn mixture; seal bag and toss to coat.

Combine spaghetti sauce mix and parmesan; sprinkle over popcorn. Seal bag and toss to coat again. Spread popcorn mixture on 15x10-inch jelly roll pan.

Bake 5 minutes; stirring once. Store leftovers in airtight container.

Polka Dot Popcorn Balls

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
No-Stick Cooking Spray
2 cups miniature marshmallows
2 Tbs margarine
2 Tbs fruit-flavored powdered gelatin
1 cup assorted fruit flavored gumdrops

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popcorn in large bowl sprayed with cooking spray.

Place marshmallows and margarine in 8-cup glass measure or large microwave-safe glass bowl. Microwave on HIGH 1-1/2 to 2 minutes or until marshmallows are melted and smooth when stirred. Add powdered gelatin, stirring constantly until well blended

Pour mixture over popped corn. Add gumdrops and gently toss to evenly coat.

Spray hands with cooking spray, quickly roll into 1-1/2-inch balls. Allow to set about 1/2 hour before enjoying. Store in airtight container.

Popcorn & Yogurt Snack

1 mini bag (1.6 ounces) 94% Fat Free Butter Microwave Popcorn (4 cups popped)
1 packet (1 gram) artificial sweetener
1/4 tsp ground cinnamon
1/8 tsp nutmeg
1 cup each of any two: toasted shredded coconut, banana chips, chopped dates, dried fruit or nuts
1 container (6 ounces) pina colada flavored yogurt

Prepare popcorn according to package directions. Remove all unpopped kernels. Place immediately into 1 gallon resealable bag.

Combine sweetener, cinnamon and nutmeg. Sprinkle over popped corn; seal bag and shake to evenly coat. Add 1 cup of any two items listed above; toss with popped corn.

Empty yogurt into serving bowl. Just before serving, stir in popcorn mixture.

Popcorn Balls and Sculptures

10 cup popped Microwave Popcorn, Old Fashioned Natural flavor (approx. 2 1/2 bags)
2 cup sugar
1 tsp salt
1/2 cup water
1 Tbs butter
1/8 tsp cream of tartar
Food coloring
Any of the following for decoration: frosting, candy, nuts, etc.

Pop corn in microwave and keep in warm large roasting pan in oven set at 250† F.

Combine sugar, salt, water, butter, and cream of tartar in a large saucepan over medium heat. Cook until sugar dissolves, gently bringing mixture to a boil at 260† F on a candy thermometer.

If you wish to color the syrup, add food color a few drops at a time, and stir.

Carefully pour the hot syrup over warm popcorn and mix well to coat all corn. Cool until you can comfortably touch it.

Shape as you wish. Let the mold set for a few minutes only, then turn over and shake out you popcorn shape.

Decorate with icing, candy, nuts to eat, or ribbon, paper cutouts, and more if only for display

Popcorn Brittle

No-Stick Cooking Spray
1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups)
2 cups apple-and-cinnamon flavored cereal
1 cup pecan pieces
1 cup granulated sugar
3/4 cup apple juice
1/4 cup light corn syrup
1/2 tsp vinegar
1/4 tsp salt

Preheat oven to 350°F. Spray 15x11-inch jelly roll pan with cooking spray.

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn, cereal and pecans in large bowl sprayed with cooking spray.

Spray sides only of medium saucepan; add sugar, apple juice, syrup, vinegar and salt; bring to boil over medium-high heat. Boil for 2 minutes stirring constantly with wooden spoon. Remove from heat; pour over popcorn mixture, tossing gently to evenly coat. Spread onto prepared pan.

Bake for 12 minutes, stirring twice. Remove from oven, stir again. Allow to cool thoroughly; separate into clusters with fork. Store in tightly sealed container.

Popcorn Caramel Apples

6 cups popped popcorn
1 Tbs butter, melted
2 tsp sugar
1/2 tsp cinnamon
2 cups dried apple chips

Preheat oven to 300° F. Line a 9 x 13-inch baking pan with foil; butter foil. Spread popcorn in pan and drizzle with melted butter; toss popcorn.

Sprinkle popcorn with sugar and cinnamon and toss again. Heat in oven 7 minutes. Sprinkle apple chips over popcorn and heat an additional 3 minutes. Serve warm or cool to room temperature. Store in an airtight container.

Yield: 7 cups

Popcorn Chop Suey

5 cup popped Microwave popcorn, butter flavor (approx. 1 bag)
1/2 cup molasses
1/2 cup corn syrup
1/2 Tbs butter
1/2 cup grated coconut
1/2 cup cocktail peanuts

Mix popcorn, peanuts, and coconut in large bowl. Set aside.

Mix molasses and syrup with vinegar and boil slowly to prevent burning until a bit dropped in cold water becomes brittle.

Remove from heat, add butter, and slowly pour over popcorn mixture. Shape into balls as mixture cools.

Popcorn Con Pesto

5 quarts popped popcorn
1/2 cup melted butter
1 Tbs dried basil leaves, crushed*
1 tsp dried parsley, crushed
1 tsp garlic powder
1/3 cup Parmesan cheese
1/2 cup pine nuts (optional)

Put popped popcorn in a large bowl and keep warm. In small saucepan, melt the butter; add basil, parsley, garlic, Parmesan cheese and nuts. Stir to blend.

Pour over popped popcorn, stirring well.

Yield: 5 quarts.

Popcorn Medley

6 Tbs butter or margarine
1 Tbs Worcestershire sauce
1 tsp seasoned salt
1/2 tsp garlic powder
1 quart popped popcorn, unsalted
1 can (3 oz.) chow mein noodles (about 2 cups)
1 1/2 cups bite-sized shredded wheat biscuits
1 cup pecan halves
1 tsp basil

In a large frying pan, melt butter or margarine. Stir in Worcestershire sauce, salt and garlic powder. Add popcorn, noodles, wheat biscuits and pecans; toss gently until well-mixed. Sprinkle with basil.

Spread out on cookie sheet and heat in 250-degree Fahrenheit oven for 45 minutes, stirring occasionally. Cool.

Yield: 2 quarts

Poppy Chow

2 quarts popped popcorn
1/4 cup (1/2 stick) butter or margarine
1/2 cup creamy peanut butter
1 cup milk or semi-sweet chocolate chips
1 cup confectioner's sugar

Place popcorn in a large bowl; set aside.

In a microwave safe bowl, combine butter, peanut butter and chocolate chips. Microwave 2 minutes; stir until smooth.

Pour the chocolate mixture over the popcorn and stir until well coated. Sprinkle Confectioner's sugar over popcorn and stir until coated. Cool to room temperature before serving. Store in airtight container, refrigerated, up to 24 hours

Power Crunch Bars

1 bag (1.6 ounces) Butter Microwave Popcorn (4 cups)
No-Stick Cooking Spray
1- 1/2 cups quick-cooking rolled oats
3/4 cup all-purpose flour
1/2 tsp baking soda
1/2 tsp cinnamon
1/4 tsp salt
3/4 cup firmly packed brown sugar
1/2 cup (1 stick) margarine, softened
1 Tbs water
1 tsp vanilla
3/4 cup sweetened dried cranberries

Preheat oven to 375°F. Spray 15x10-inch jelly roll pan with cooking spray. Combine oats, flour, baking soda, cinnamon and salt in medium bowl; set aside. Prepare popcorn according to package directions. Remove all unpopped kernels; set aside.

Combine brown sugar and margarine in large bowl, using electric mixer on high speed. Add water and vanilla; beat until light and fluffy. Gradually add flour mixture, blend well. Turn mixer on low speed; add cranberries.

Cover hands with plastic gloves or sandwich size plastic bags; spray with cooking spray. Mix popcorn into cookie dough. Spread mixture into prepared pan. Bake 10 to 12 minutes or until golden brown.

Let cool before cutting into 24 bars. Store bars in airtight container.

Red Hot Cinnamon Candy Popcorn Recipe

6 quarts popped popcorn
1 package (12 oz size) red cinnamon candies
Sugar
1 cup butter
1/2 cup corn syrup
1 tsp salt
1/2 tsp baking soda

Spread popcorn in a lightly buttered roasting pan; bake at 250 F while preparing syrup. Pour cinnamon candies into a 2 cup measure. Fill remaining space to the top with sugar. Place in a heavy pan; Add butter, corn syrup and salt. Bring to a boil; boil for 5 minutes.

Remove from heat; carefully stir in baking soda. Pour over popcorn, stirring to coat. Continue to bake at 250 F for one hour, stirring every 15 minutes. Remove from oven; let cool. Break into pieces; store in an airtight container.

Sassafrass Popcorn Crunch

No-Stick Cooking Spray
1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups)
1 cup granulated sugar
1/2 cup (1 stick) margarine
1/2 cup dark corn syrup
1 Tbs root beer extract
1/2 tsp salt

Preheat oven to 350°F. Spray 15x10-inch jelly roll pan with cooking spray.

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn in large bowl sprayed with cooking spray.

Spray sides only of medium saucepan; add sugar, Fleischmann's, syrup and salt; bring to boil over medium-high heat. Boil for 2 minutes stirring constantly with wooden spoon. Remove from heat. Pour over popcorn mixture, tossing gently to evenly coat. Spread onto prepared pan.

Bake for 15 minutes, stirring every 5 minutes. Remove from oven; stir again. Spread onto wax paper to cool thoroughly. Store in tightly sealed container.

Saturday Night Cheese Popcorn Recipe

4 quarts plain popped popcorn
1/4 cup butter or margarine -- melted
1/2 tsp garlic salt
1/2 tsp onion salt
2 cups Cheddar cheese -- shredded

Place popcorn in two 13-in X 9-in X 2-in baking pans. Drizzle with melted butter. Combine garlic salt and onion salt; sprinkle over popcorn. Top with cheese.

Bake at 300 F for 5-10 minutes. Serve immediately.

Savory Popcorn de Provence

8 cups popped popcorn
1/4 cup (1/2 stick) butter or margarine
2 garlic cloves, finely minced
2 Tbs herbs de Provence (a blend of dried marjoram, thyme, summer savory, basil, rosemary, sage, and fennel)

Melt butter in small saucepan; add garlic and cook 1 minute. Stir in herbs de Provence.

Place popcorn in large bowl. Toss flavored butter mixture over popcorn; serve immediately.

Yield: 8 servings

Savory Seasoned Popcorn Snack

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
2 cups seasoned assorted snack mix with bagel bites
1/3 cup margarine, melted
1 tsp soy Sauce
3 to 4 drops hot pepper sauce
1/2 packet (0.56 ounces) onion dip mix (1-1/2 tablespoons)

Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn and snack mix in 2 gallon resealable bag. Combine melted margarine, soy sauce and hot sauce; drizzle over popcorn mixture. Seal bag and toss to coat. Sprinkle dip mix over popcorn. Seal bag and toss to coat again. Spread popcorn mixture on 15x10-inch jelly roll pan. Bake 5 minutes; stirring once. Store leftovers in airtight container.

South-of-the-Border Nacho Cheese Ball

2 cups popped Butter Microwave Popcorn (1/2 bag 1.6 oz.)
1 tsp Chili Powder
1 package (1 pound) processed mild Mexican-style cheese
1 package (3 ounces) cream cheese, softened
1/4 cup chopped ripe black olives, drained
Tortilla chips (optional)

Place popped corn and chili powder in 1 gallon resealable bag; seal. Crush popcorn mixture with rolling pin to a medium-fine consistency; place in shallow dish.

Combine processed Mexican cheese, cream cheese and olives in medium bowl until blended. Shape into ball.

Roll cheese ball into popcorn mixture until completely coated. Serve immediately with tortilla chips, if desired; store leftovers in airtight container in refrigerator

Spicy Italian Popcorn

10 cups hot, freshly popped popcorn
2 Tbs olive oil
1/3 cup grated Parmesan and Romano cheese
1 tsp oregano
1/4 tsp cayenne pepper
1/4 tsp garlic salt

Drizzle olive oil over popcorn in large bowl.

Add remaining ingredients; toss well.

Yield: 10 servings

Super Spicy Popcorn Snack

If your football fans can handle the heat on the field, they'll love this recipe for Super Spicy Popcorn Snack. It's a flavorful snack that's a cinch to tackle in the kitchen.

8 cups air-popped popcorn
Butter-flavored cooking spray
1 1/2 tsp dry mustard
1 1/2 tsp Italian seasoning
1/4 tsp ground black pepper
1/8 tsp cayenne pepper

Combine mustard, Italian seasoning, black pepper, and cayenne pepper in a small bowl; mix well.

Spray popcorn lightly with butter-flavored cooking spray; immediately sprinkle with seasonings and toss to coat and mix. If desired, place popcorn and seasonings in zip-style bag and shake to coat.

Sweet & Crunchy Popcorn Balls

1 bag (3.3 ounces) Butter Microwave Popcorn (10 cups popped)
1 cup candy-coated chocolate candies
1/2 cup honey roasted peanuts
No-Stick Cooking Spray
1 package (10.5 ounces) miniature marshmallows
3 Tbs margarine

Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn, candies and peanuts in large bowl sprayed with cooking spray.

Place marshmallows in 8-cup glass measure; add slices of margarine. Microwave on HIGH 1-1/2 minutes or until marshmallows are melted when stirred. Pour over popcorn mixture, tossing gently to evenly coat.

Spray hands with cooking spray, form popcorn mixture into 1-1/2-inch balls. Serve immediately, or wrap tightly in plastic wrap.

Cook's Notes: For a Sweet and Salty version, add 1/2 cup broken pretzels instead of peanuts.

Teddy Bear Picnic Mix

1/4 cup vegetable oil
1/4 cup sugar
5-6 drops pink neon liquid food color, or color of your choice
1/2 cup unpopped popcorn kernels
1 mini pastel marshmallows
1 cup teddy grahams
1 white fudge covered pretzels (Flipz)
1 cup mini cookies (iced circus animals, or any mini cookie)

Stir oil, sugar and food coloring together in a large pot (with a tight-fitting lid) over medium heat. Stir in popcorn kernels; cover. Cook over medium heat until popcorn begins to pop. Shake pot over heat until popping begins to slow.

Remove pan from heat and pour popcorn into a large bowl. Add marshmallows, teddy grahams, pretzels and cookies and toss lightly.

Yield: about 12 cups

Tex Mex Mix

2 quarts popcorn popped in oil
2 tsp ground chili powder
2 tsp paprika
2 tsp ground cumin
1 cup cubed Monterey Jack cheese (about 1/4 inch cubes)

Keep popped popcorn warm. Mix seasonings together and toss with popcorn.
Add cheese and mix thoroughly.

That's Amore Easy Italian Snack

2 1/2 quarts popped popcorn (in vegetable oil)
1/2 of a .oz-package of Italian salad dressing mix

Place popped popcorn in large bowl. Sprinkle zesty Italian salad dressing mix on top of the popcorn. Then, with a large wooden spoon, toss popcorn 'til seasoning is distributed evenly.

Full Recipe: 2 1/2 quarts

Yield: 3 cups

Waist-Watchin' Popcorn Snack

Popcorn, peanuts, pretzels and cereal are flavor coated with spicy brown mustard

- 1 bag (2.9 ounces) 94% Fat Free Butter Microwave Popcorn (10 cups popped)
- 2 cups unsalted dry-roasted peanuts
- 2 cups pretzel sticks or rounds
- 1- 1/2 cups bite-size bran cereal squares
- 3 Tbs margarine
- 1 Tbs Gulden's® Spicy Brown Mustard
- 2 tsp salt-free herb-and-spice blend

Preheat oven to 350°F.

Prepare popcorn according to package directions. Remove all unpopped kernels. Place popped corn, peanuts, pretzels and cereal in 2 gallon resealable bag; set aside.

Melt Fleischmann's; blend in mustard until smooth. Pour over popped corn mixture; seal bag and toss gently to coat evenly. Sprinkle popcorn mixture with herb-and-spice blend; toss again.

Spread popcorn mixture onto 15x10-inch jelly roll pan. Bake for 5 minutes. Store leftover snack in airtight container.

WHITE CHOCOLATE PEPPERMINT BARK

- 5 cups popped popcorn
- 12 oz white chocolate baking chips, chopped white chocolate or white candy coating
- 1 cup crushed hard candy peppermints

Cover a baking pan with foil or wax paper; set aside. Place popcorn in a large bowl; set aside.

Melt chocolate in a double boiler over barely simmering water, stirring until smooth OR melt according to package directions.

Stir in crushed peppermints after chocolate is melted. Pour chocolate mixture over popcorn mixture and stir to coat.

Spread onto prepared pan; allow to cool completely. When chocolate is cooled and set, break into chunks for serving. Store in an air-tight container at room temperature.

Variation: White Chocolate Popcorn Crunch:

Omit candy peppermints. Mix ½ cup dried sweetened cranberries and ½ cup sliced almonds with the popcorn. Pour chocolate over the mixture after it is melted.

Yield: about 1 pound

White Chocolate Popcorn Chews

No-Stick Cooking Spray

1 bag (2.9 ounces) 94% Fat Free Butter Microwave Popcorn (10 cups popped)

1 package (6 ounces) sweetened dried cranberries (1-1/4 cups)

1/2 cup white chocolate morsels

1/2 cup roasted salted whole almonds, chopped

1 package (10.5 ounce) miniature marshmallows

1/4 cup Fleischmann's® Original-stick

Spray 13x9-inch baking pan with cooking spray.

Prepare popcorn according to package directions. Remove all unpopped kernels. Combine popped corn, dried cranberries, morsels and almonds in large bowl sprayed with cooking spray.

Place marshmallows and Fleischmann's in 8-cup glass measure. Microwave on HIGH for 2 minutes or until smooth when stirred. Immediately stir into popcorn mixture; toss until evenly coated. Place into prepared pan. Spray hands with cooking spray; press mixture evenly into pan. Allow to cool. Cut into 24 bars.

PRETZELS

Bacon Wrapped Pretzels

Bubbling Cauldron

Chocolate Almond Pretzels

Cinnamon Toast Pretzels

Cookie Brooms

Italian Pretzels

Jello Pretzel Salad

Jingle Bell Bug

Margarita Cake

Oreo Frogs

PATRIOTIC PRETZEL AND POTATO CHIP PIE

Pineapple Pretzel Fluff

Pretzel Crusted Fish Fillets

Pretzel Dip

Pretzel Fruit Pizza

Pretzel Kisses

Pretzel Topped Sugar Cookies

Tempting Toenail Truffles

Texas Trash Party Mix

White Peanut Bark

Bacon Wrapped Pretzels

- 10 large pretzel rods
- 10 slices bacon
- 1 cup Parmesan cheese

Wrap a slice of bacon around each pretzel rod. Place on a microwave safe dish covered with two layers of paper towels. Microwave for 5-6 minutes or until bacon is cooked to a golden brown.

Carefully remove from oven and roll each pretzel rod in a plate covered with Parmesan cheese. Stand upright in a mug or attractive dish to serve.

Bubbling Cauldron

- 1 package (16 ounces) processed cheese with jalapeno peppers
- 2 cans (15 ounces each) black beans, well drained
- 1 cup medium or hot salsa
- 2 loaves (18 ounces each) round marble rye bread, unsliced
- Pretzel rods
- Cocktail rye or pumpernickel bread

Melt cheese in medium saucepan over low heat, stirring occasionally. Remove from heat. Stir in beans and salsa. Carefully cut center out of bread, leaving 1 1/2-inch shell. Cut bread center into pieces for dipping.

Reserve one pretzel rod. Arrange remaining pretzel rods on serving plate to resemble campfire logs. Place bread cauldron on pretzels; fill with cheese dip, allowing some to spill over top of bread cauldron. Arrange bread pieces and cocktail bread around cauldron. Place reserved pretzel rod in cheese dip; serve immediately.

TIP: Use your favorite Halloween cookie cutters to cut scary shapes from the cocktail bread.

Chocolate Almond Pretzels

2/3 cup unsalted butter; room temp
1/2 cup almond paste; room temp
1/2 cup granulated sugar
1 large egg white
2 tsp almond extract
2 cups flour
1 confectioners' sugar for rolling pretzels
1/2 lb semisweet chocolate; melted almond paste:
8 oz almonds; blanched
1/4 cup unsalted butter; soft
1 cup (heaping) confectioner's sugar
1 egg white
2 tsp almond extract

Preheat oven to 325 F. Line baking pans with parchment or waxed paper. Cream butter and broken-up almond paste with sugar in electric mixer. Add egg white and extract and blend. Add the flour and blend well. Cover bowl and refrigerate one hour or longer.

Dust rolling surface with confectioner' sugar. Use a generous teaspoon of dough and roll into a 6-inch rope. Place on baking sheet and form into pretzel shape. Bake about 10 minutes; don't allow to color.

Melt chocolate in a double boiler over hot (not boiling) water. Stir to smooth. Dip half of each pretzel in chocolate, then drain on wire rack with a pan underneath (Scrape chocolate drippings and re-use). Store in airtight container.

Cinnamon Toast Pretzels

1 bag (18oz) pretzel nubs
2/3 cup oil
1/3 cup granulated sugar
1 1/2 tsp cinnamon
1/4 cup Hershey Cinnamon chips

In microwave safe bowl, pour in pretzels. Mix together oil, sugar and cinnamon in small bowl. When mixed well, pour over pretzels, making sure to fold over pretzels until they are coated. Place in microwave for 2 minutes on high. Check after first minute as they might burn. Keep stirring the mixture over the pretzels. Microwave for 1 minute more.

When out of microwave, stir again to make sure they are all coated. While the pretzels are still hot, toss in the chips, or the homemade chips, and fold into pretzels. Put in Tupperware container while they are still hot and with lid on, shake the container, this coats the pretzels more. Let cool.

Cookie Brooms

1/2 cup packed brown sugar
1/2 cup butter or margarine, softened
2 Tbs water
1 tsp vanilla
1 1/2 cup all-purpose flour
1/8 tsp salt
10 pretzel rods, about 8 1/2 inches long, cut crosswise in half
2 tsp shortening
2/3 cup semisweet chocolate chips
Butterscotch-flavored chips, melted

Heat oven to 350°F. Mix brown sugar, butter, water and vanilla in medium bowl. Stir in flour and salt. Shape dough into twenty 1 1/4-inch balls.

Place pretzel rod halves on ungreased cookie sheet. Press ball of dough onto cut end of each pretzel rod. Press dough with fork to resemble "bristles" of broom.

Bake about 12 minutes or until set but not brown. Remove from cookie sheet. Cool completely on wire rack, about 30 minutes.

Cover cookie sheet with waxed paper. Place brooms on waxed paper. Heat shortening and chocolate chips over low heat, stirring occasionally, until melted and smooth; remove from heat. Spoon melted chocolate over brooms, leaving about 1 inch at top of pretzel handle and bottom halves of cookie bristles uncovered. Drizzle with melted butterscotch chips. Let stand until chocolate is set.

Italian Pretzels

2 cups miniature pretzel twists
1 Tbs butter or margarine, melted
1 1/2 tsp spaghetti sauce mix
1 1/2 tsp grated Parmesan cheese

Place pretzels in a microwave-safe bowl.

Combine butter and spaghetti sauce mix; pour over pretzels and toss to coat evenly. Microwave on HIGH for 2 to 3 minutes or until pretzels are toasted, stirring every 30 seconds. Immediately sprinkle with cheese; toss to coat. Cool.

Jello Pretzel Salad

2 1/2 cups pretzels -- coarsely chopped
3/4 cup butter -- melted
3 tsp powdered sugar
8 oz cream cheese -- softened
1 cup powdered sugar
8 oz Cool Whip®
1 tsp lemon juice
1 package raspberry gelatin mix
16 oz frozen raspberries

Mix pretzels, butter, and sugar; spread in a 9x13 inch pan. Bake at 325F degrees for 10 minutes. Allow to cool. Combine the cream cheese and powdered sugar together in a bowl. Fold in Cool Whip and chill. Combine lemon juice and 2 cups boiling water. Stir in the gelatin to dissolve. Add frozen raspberries. Let the mixture gel at room temperature until thick, but not completely set. Spread over the cream cheese layer. Refrigerate until gelatin is completely set.

Jingle Bell Bug

1 quart large strawberries
1 medium bag thin pretzel sticks
1/2 cup chocolate chips
1 Tbs of butter
miniature chocolate chips

Wash strawberries. Remove stems. Cut strawberries in half from stem to tip. Melt 1/2 cup of chocolate chips and butter in skillet. Place four pretzels on serving plate side by side, just touching. Dip cut side of strawberries in chocolate. Place on top of pretzels.
Dip mini chocolate chips in melted chocolate. Stick on strawberry for eyes.

Margarita Cake

1 1/2 cup pretzels -- coarsely crushed
1/2 cup sugar
1/2 cup butter or margarine -- melted
1 package white cake mix
1 1/4 cup margarita mix -- bottled
1/3 cup vegetable oil
1 Tbs lime peel -- grated
3 whole egg whites
8 oz whipped topping, thawed
grated lime peel -- optional

Heat oven to 350 degrees(325degrees for dark or nonstick pans). Grease bottom only of rectangular pan, 13x9x2 inches, with shortening; lightly flour (or spray bottom with cooking spray; do not flour). Mix pretzels, sugar and butter in medium bowl. Sprinkle evenly on bottom of pan; press gently.

Beat cake mix, margarita mix, oil, lime peel and egg whites in large bowl with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter over pretzel mixture.

Bake 35 to 40 minutes or until light golden brown and top springs back when touched lightly in center. Cool completely, about 2 hours. Frost with whipped topping; sprinkle with lime peel. Store covered in refrigerator.

Oreo Frogs

2 oz semisweet chocolate
2 Tbs butter
12 OREO Chocolate Sandwich Cookies
3 Tbs creamy peanut butter
24 miniature pretzel twists
24 Reese's Pieces

Heat chocolate and butter in saucepan over low heat, stirring until melted and smooth; set aside.

Spread bottom of each cookie with 1 teaspoon of peanut butter; dip into melted chocolate mixture. Quickly press 2 pretzel twists on chocolate for frog legs with wide part of pretzels facing outward. Place pretzel-side down on waxed-paper-lined baking sheet.

Attach candy pieces for eyes using remaining chocolate mixture or, if desired, additional peanut butter. Let stand until chocolate sets.

PATRIOTIC PRETZEL AND POTATO CHIP PIE

2 cups flour
2 cups potato chips, crushed
2 Tbs granulated or brown sugar
1/2 cup shortening
5 Tbs cold water
Pie Filling
1 gallon vanilla ice cream
1 quart fresh strawberries, sliced
1 pint fresh blueberries
2 Tbs corn syrup
1 package pretzel sticks

FOR PIE CRUST: In a medium bowl, mix flour, potato chips and sugar. Mix in 1 tablespoon of shortening at a time with a fork until thoroughly mixed. Stir in water until well-mixed.

In a 12x8 inch baking dish, press mixture evenly to coat bottom and sides of dish. (Don't let the mix gather in the corners. More bare spots on the bottom are better than on the side.)

Bake at 425 F. for 20 minutes. Check the last few minutes so pie doesn't burn. Remove pie from oven and let cool.

FOR PIE FILLING: Let ice cream soften in a large bowl out of the package. Blend together with fork until it is smooth but not liquidity. Spread the softened ice cream on top of the cooled pie crust. Refreeze the ice cream and pie crust for at least 30 minutes.

While ice cream is refreezing, cut up the strawberries into 5-6 slices each and mix with corn syrup in a pourable container.

Remove ice cream from freezer and decorate in the shape of a flag. Use pretzel sticks to outline the strips on the flag. Blueberries are stars and the strawberry mix can be poured into every other stripe. Place red on top and bottom and 13 stripes if you can. Keep in freezer for at least one hour before serving. Just cut and serve from the same dish.

Pineapple Pretzel Fluff

1 cup coarsely crushed pretzels
1/2 cup melted butter
1 cup sugar
8 oz cream cheese, softened
20 oz can crushed pineapple, drained
12 oz cool whip, thawed

Combine pretzels, butter and 1/2 cup sugar. Press into 13x9 pan.

Bake at 400 for 7 minutes. Cool. Beat cream cheese and remaining sugar until creamy. Fold in pineapple and cool whip; chill until serving.

Break pretzel mixture into small pieces; stir into pineapple mixture.

Pretzel Crusted Fish Fillets

3 cups crushed pretzels
1 cup buttermilk or egg wash
4 fish fillets
1 1/2 cup mayonnaise
1 Tbs dry mustard
1 1/2 Tbs A-1 Sauce
2 dashes Tabasco
1/4 cup heavy cream

Mix mayonnaise, mustard, A-1, Tabasco and cream; reserve at room temp.

Place pretzels in food processor and run til almost powder.

In a saute pan heat some oil or butter til hot. Dry fillets with paper towel, dip in wash and coat heavy with the pretzel crust. Place in pan and cook til golden brown on each side about 3 minutes.

If fillets are thick, brown in pan and finish in oven. Can also be finished in pan on low heat with lid.

Portion on a plate and spoon sauce over fish.

Pretzel Dip

1 (8 oz.) pkg. cream cheese, softened
1 Tbs mayonnaise
1 tsp Worcestershire sauce
1/2 tsp garlic powder (not salt)

Mix well. Serve with pretzels.

Pretzel Fruit Pizza

3 cups finely crushed pretzels
2/3 cup sugar
1 1/4 cup cold butter or margarine
1 can (14 oz.) sweetened condensed milk
1/4 cup lime juice
1 Tbsp. grated lime peel
1 1/2 cup whipping topping
8 cups fresh fruit

In a bowl, combine pretzels and sugar; mix well.
Cut in butter until mixture resembles coarse crumbs.
Press into a 14-inch pizza pan.
Bake at 375° for 8-10 minutes or until set.
Cool on wire rack; refrigerate for 30 minutes.
Meanwhile, in a bowl, combine milk, lime juice, and peel.
Fold in whipping topping; spread over crust. Cover and chill.
Top with fruit just before serving

Pretzel Kisses

1 package round pretzels
1 package milk chocolate kisses
1 package candy coated plain chocolate candy

Place pretzels on cookie sheet. Put 1 milk chocolate kiss in center of each pretzel. Warm in 200F oven for 2-5 minutes or until soft enough to press candies into kiss and flatten into pretzel.

Pretzel Topped Sugar Cookies

2 packages (18 ounce size) refrigerated sugar cookie dough
2 1/2 cups vanilla or white chips -- divided
1 package (7-1/2 ounce size) white chocolate-covered pretzels

Crumble cookie dough into a large bowl; stir in 1-1/2 cups chips. Drop by tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake at 325F for 15-18 minutes or until lightly browned. Immediately press a pretzel into the center of each cookie. Remove to wire racks to cool.

In a microwave or saucepan, melt remaining chips; stir until smooth. Drizzle over cookies.

Tempting Toenail Truffles

3 oz semisweet chocolate
9 oz pretzel nuggets
12 oz beer nuts

Carefully remove the thin sugar shells from the beer nuts and set aside. Heat 2 inches of water to simmering, not boiling, in the bottom of a double boiler. Place the chocolate in the smaller pot and set it over the simmering water. Stir until the chocolate melts. When the chocolate is melted, remove the small pan from the heat. Carefully insert a toothpick into each pretzel nugget, then dip the nugget into the melted chocolate. Be sure your pretzel (toe) is completely covered. Place 1 sugar shell (toenail) on the end of each toe. Place on waxed paper to cool and repeat with as many toes as you desire.

Texas Trash Party Mix

1/2 cup butter
2 Tbs Worcestershire sauce
2 tsp seasoned salt
1 tsp garlic powder
2 cups Rice Chex
2 cups Wheat Chex
4 oz shoestring potatoes
2 cups pretzel sticks
1 cup salted nuts

Combine butter, Worcestershire sauce, salt and garlic powder. Blend well in skillet. Add remaining ingredients. Put into a baking dish. Bake at 250F for 30 minutes, stirring occasionally.

White Peanut Bark

2 lbs white chocolate
2 cups roasted peanuts
2 cups small pretzel sticks, broken

Cover baking sheet with waxed paper. Melt white chocolate in top of double boiler, Stir in pecans and pretzels. Quickly spread onto prepared sheet. Cool. Break into pieces.

