

Peanut Butter Popcorn Crunch



- 8 cups popped popcorn
- 2 cups pretzels
- 1/2 cup sugar
- 1/4 cup liquid honey
- 1/4 cup corn syrup
- 1/2 cup peanut butter
- 1/2 teaspoon vanilla
- 1 cup chocolate covered peanuts

1. Mix together popcorn and pretzels.
2. Place sugar, honey and syrup in a small saucepan. Bring to a boil. Lower heat and simmer for 2 minutes, stirring constantly. Remove from heat. Stir in peanut butter and vanilla until melted.
3. Pour hot peanut butter mixture over popcorn and pretzels. Toss until evenly coated. Allow to cool before adding chocolate covered peanuts.

Makes approximately: 10 cups

Tips:

*Avoid the urge to boil the sugar mixture for longer than 2 minutes. This will make the coating set up too hard.

*If you won't be eating this right away, lay it out on baking sheets to dry. This way it won't clump together in one solid mass.

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