

## **Unicorn Popcorn Treats**

### **Triple coloured Popcorn Cones**

#### **Ingredients:**

Serves: 6-8

For the Popcorn:

2 tbsp oil, of choice

½ cup IMBO Popcorn kernels

For the Triple coloured popcorn cones:

Popped popcorn

2 cups white baking chocolate, melted

Powdered pastel pink food colouring

Powdered pastel purple food colouring

Powdered pastel blue food colouring

Paper cones/white paper bags

#### **Recipe**

For the Popcorn:

1. Add oil to a heavy based pot and when warm, add the popcorn kernels.
2. Stir well, cover with a lid and remove from the heat when the pops are more than 2 seconds apart. Allow to cool.

For the Triple coloured popcorn cones:

1. Line a baking sheet with wax paper.
2. Split the popcorn into three bowls and set aside.
3. Split the melted chocolate into three small bowls. Add the food colouring to each of the chocolate-filled bowls and mix well.
4. Add each of the different coloured melted chocolate mixtures onto the popcorn (one colour per batch) and stir well to coat all of the pieces.
5. Spread the prepared popcorn out onto the prepared sheet.
6. Repeat with every colour and refrigerate for +/-30 minutes or until set.

7. Break up the popcorn and mix all of the colours together.

8. Serve in the paper cones and enjoy!

## **Unicorn S'mores Bars:**

### **Ingredients:**

For the Popcorn:

2 tbsp oil, of choice  
½ cup IMBO Popcorn kernels

For the Unicorn S'mores Bars:

1 pack digestives (150 g)  
1/3 cup butter, melted  
Popped popcorn  
1 large pack of white marshmallows  
2 cups melted white chocolate  
Powdered pastel pink food colouring  
Powdered pastel purple food colouring  
Powdered pastel blue food colouring  
Extra melted white chocolate, for the garnish  
Mini pastel sprinkles, for the garnish  
Silver edible dust, for the garnish

### **Recipe:**

For the Popcorn:

1. Add oil to a heavy based pot and when warm, add the popcorn kernels.
2. Stir well, cover with a lid and remove from the heat when the pops are more than 2 seconds apart. Allow to cool then split the popcorn in three batches on a baking sheet.

For the Unicorn S'mores Bars:

1. Line a baking sheet with baking paper. Split the popcorn into three bowls and set aside.
2. Split the melted chocolate into three small bowls. Add the food colouring to each of the chocolate-filled bowls and mix well.
3. Add each of the different coloured melted chocolate mixtures onto the popcorn (one colour per batch) and stir well to coat all of the pieces. Spread the prepared popcorn out onto the prepared sheet. Repeat with every colour and refrigerate for +/-30 minutes or until set.
4. Break up the popcorn and mix all of the colours together.
5. Turn the oven onto its highest grill setting and line a large baking dish with wax paper.

6. Crumb the digestive biscuits either in a food processor or using zip lock bag and a rolling pin.
7. Add butter to the crumbs and mix until well combined. Spoon this mixture into the prepared baking dish and press down firmly. Allow to set in the fridge for 20 – 30 minutes.
8. Pack the marshmallows out onto the digestive biscuits.
9. Place the baking dish under the grill for 8 minutes, watching it closely, until the marshmallows turn golden brown and puff up.
10. Add a layer of the mixed popcorn onto the grilled marshmallows. Press down gently to nestle them into the marshmallows and set in the fridge for 20-30minutes.
11. Drizzle with plain white chocolate and decorate according to the theme.
12. Slice, serve and enjoy!