

"Rainbow Joy Popcorn"

An organic, better-for-you take on a carnival favorite

Ingredients (makes about 6 cups)

- 1/2 cup organic popcorn kernels
- 2 tbsp organic coconut oil
- 1/4 cup organic maple syrup or raw honey (natural sweetness)
- 1/4 tsp sea salt

Natural Color Glazes 🌿 ✨ Use Organic Natural Color, Add Flavoring Or Just these ingredients

Divide sweet glaze into small bowls and tint with natural powders:

- **Pink/Red** → freeze-dried strawberry powder
- **Orange** → splash of orange juice concentrate
- **Yellow** → vegan butter, caramel
- **Green** → green apple flavoring
- **Blue/Purple** → blueberry powder

Instructions

1. Pop the popcorn: Heat coconut oil in a large pot over medium heat. Add kernels, cover, and pop until slowing. Transfer to a big bowl.
2. Make glaze: Warm maple syrup/honey with a pinch of salt until runny. Divide into small bowls.
3. Color it up: Stir each natural powder into a portion of the glaze until vibrant.
4. Coat the popcorn: Drizzle each colored glaze over a portion of the popcorn, tossing well.
5. Spread on parchment-lined trays to dry. Let set for 20–30 minutes.
6. Combine all the colors in one big bowl for a **rainbow party snack!** 🎉

Fun Serving Ideas

- Scoop into little paper cones for a carnival feel.
- Serve in a big pastel bowl for family movie night.
- Tie in clear bags with ribbons for birthday favors.

✨ Healthy, crunchy, colorful — just like joy in every bite! ✨