



Maple- Vanilla

Popcorn Snack Mix

INGREDIENTS

12 Cups Popped Popcorn
2 Cups Walnut Halves
2 Cups Pecan Halves
1 Cup Toasted Whole Almonds
2 Cups Brown Sugar, firmly packed
1 Cup Butter
1/2 Cup Pure Maple Syrup
1/4 Cup Don Victor Honey
1/2 Teaspoon Baking Soda
1/2 Teaspoon Sea Salt
1 Teaspoon Cinnamon
1 Teaspoon Vanilla Extract

Directions: Heat the oven to 250°. Spray a large rectangle pan with nonstick cooking spray. In a very large bowl, combine the popcorn and the nuts. Spread the mixture evenly into the prepared pan and set aside.

In a large saucepan bring the butter, maple syrup and honey to a boil over medium heat. Cook for 5 minutes, stirring occasionally.

Remove from heat and add in the baking soda, sea salt, cinnamon and vanilla extract. Pour syrup over the popcorn and nuts. Bake for 1 hour stirring every 15 minutes to prevent burning. Let cool completely and then break into pieces and store in an airtight container or package as edible gifts.