

SEA SALT AND PARMESAN POPCORN TOPPING

INGREDIENTS:

1 tablespoon sea salt
4 tablespoons grated Parmesan cheese
Glass seasoning jar

INSTRUCTIONS:

- 1. Mix together the dry ingredients in small bowl.
- 2. Pour the mix into empty glass seasoning jar.
- 3. Sprinkle the mixture on top of your fresh popcorn to your liking.

SWEET CARAMEL CORN

INGREDIENTS:

- 6 cups of fresh popcorn
 Half cup butter
- 1 cup brown sugar
 Quarter cup light corn syrup
- Half tablespoon salt
 Quarter tablespoon baking soda
- Large mixing bowl Baking sheet Tin foil

INSTRUCTIONS:

- 1. In a small saucepan, melt the butter, brown sugar, corn syrup, and salt over medium heat, stirring constantly until the mixture begins to bubble.
- 2. Remove from heat and stir in the baking soda.
- 3. In a large mixing bowl, pour the hot caramel over the popcorn and stir until evenly coated.



- Spread the caramel corn across a baking sheet lined with tin foil.
- 5. Bake at 225 degrees F for 45-50 minutes, stirring the mixture every 15 minutes.
- 6. Let cool and enjoy.

For a sweet Bikini Bottom touch, add some pineapples made from candy melts as an additional topping!

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