

# Christmas Popcorn Mix

4 dozen (approx. 2 cups) small pretzel twists  
8 cups popped corn  
1/2 cup honey roasted peanuts  
1/2 cup green and Red M&Ms  
1/2 cup milk or semi-sweet chocolate chips  
1 cup white chocolate or vanilla baking chips, divided  
1 tablespoon canola oil, divided  
Red and green food coloring\*, optional (oil based preferred over water based)  
1 teaspoon coarse sea salt  
decorating sprinkles (green and red coarse sugar, green/red/white nonpareils, or similar)

Melt 1/2 cup white chips with 1/2 tablespoon oil in microwave; stir after 40 seconds, continue cooking and stirring at 20 second intervals just until last chips melt in when stirred. Dip half of each pretzel in the melted chocolate and place them on a baking sheet lined with parchment or waxed paper. While still wet, sprinkle with colored sugar or other decorative sprinkles. Set aside to harden.

Spread popcorn on another large baking sheet that has been lined with parchment or waxed paper. Sprinkle peanuts and M&Ms evenly over top. Combine chocolate chips with 1/2 tablespoon oil and melt in microwave (see melting chocolate at The Yummy Life). With spoon, drizzle evenly over popcorn mixture. Sprinkle with coarse sea salt. Add food coloring and 1/2 tablespoon oil to 1/2 cup white chips, melt, and drizzle over popcorn mixture. Sprinkle with decorating green sugar and nonpareils. After melted drizzle harden, break into pieces, add pretzels, and store in airtight container or sealed plastic bags.

\*Food coloring can be omitted entirely--use plain white melted chocolate and rely on M&Ms and sprinkles to add color to the mix.

Source: The Yummy Life