



2016



*Marion  
County  
Popcorn  
Festival  
Cooking  
Contest*

*#MaryStrong*



Event sponsored by Caldwell Banker Realty  
Robert Baer, Realtor

# Popcorn infused Cheesecake with a Salted Caramel Popcorn Topping

Submitted by: Paytn Smith

Source: Original

Cheesecake –

1 ¼ c. graham cracker crumbs  
1 ¼ c. sugar  
2 lb. cream cheese, softened  
¼ c. softened butter  
4 eggs  
3 tbsp. flour  
¼ tsp. salt  
½ c. light cream infused with butter popcorn



Blend crumbs, ¼ c. sugar and butter; press in even layer on bottom of 9-inch spring form pan. Steep ½ c. light cream with buttered popcorn for 15 mins then strain, cool completely to room temperature. Beat cream cheese until fluffy; beat in eggs, 1 at a time. Mix in remaining sugar, flour and salt. Stir in cream. Pour into crumb-lined pan. Bake at 350 degrees for 1 hour. Turn heat off; leave in oven for 30 minutes longer. Remove from oven; cool on wire rack. Refrigerate overnight; remove side of pan.

## Salted Caramel Popcorn Topping

1 – Can of Caramel topping  
5-6 c. air popped popcorn  
3-4 pinches of sea salt

Warm up caramel topping; lightly toss with popcorn and pile on top of cheesecake. Drizzle some caramel over top of everything then add sea salt to top it all off.



# Under the Big Pop

Submitted by: Carol Ault

Source: Original

2 cups Popcorn (popped)  
2 cups Vanilla Rice Cereal  
2 cups M&M's  
2 cups small or stick Pretzels  
2 cups Cheerios

Mix all together. Dump in sprayed foil roaster.

Melt 2 cups white chocolate chips.

Pour over cereal popcorn mix.

Refrigerate for 20 minutes.

Break up.



# Spiced Popcorn with Pecans and Raisins

Submitted by: Christy Frank

Source: Southwest Magazine

5 cups popped Popcorn  
2 cups Pecans  
2 T Butter  
1 t Cinnamon  
1 t Kosher salt  
1 t Paprika  
1 t Cayenne pepper  
½ t Ginger  
½ t Nutmeg



Toss popcorn and pecans together.

Melt butter in small skillet and add remaining ingredients. Cook and stir 30 seconds.

Stir in 2 T. pure maple syrup.

Pour all over popcorn mix.

Spread on baking sheet, Bake at 300 (30-40 minutes) tossing every 10 minutes until dry and pecans are toasted.

When cool toss in 1 cup golden raisins or dried cranberries.



# Cinnamon-Sugar Popcorn

Submitted by: Pat Coldren

Source: Taste of Home

1 cup unpopped popcorn  
1/3 cup butter  
2/3 cup white sugar  
2 t. ground cinnamon  
½ t. salt  
½ t. vanilla extract



Preheat oven to 250 degrees F (120 degrees C).

Pop the popcorn using an air popper according to manufacturer's directions. Place in a large mixing bowl and set aside.

Melt the butter in a small saucepan over medium heat. Stir in the sugar, cinnamon, salt and vanilla. Cook until thick and bubbly. Pour over the popcorn and stir until the popcorn is evenly coated. Spread the popcorn into a large roasting pan.

Bake in the preheated oven 10 minutes, then turn the heat off and allow the popcorn to stay in the oven 20 minutes longer. Remove from oven, and cool completely before serving.





# Caramel Popcorn Cheesecake Bites

Submitted by: Annslea Schaber

Source: Caramel Popcorn Adapted from --

<http://allrecipes.com/recipe/173309/classic-caramel-corn/>

Cheesecake Bites Adapted from – <http://www.kraftrecipes.com/recipes/bite-size-salted-caramel-cheesecakes-161987.aspx>

## Caramel Popcorn

Ingredients:

Cooking Spray

4 quarts popped popcorn

1 cup brown sugar

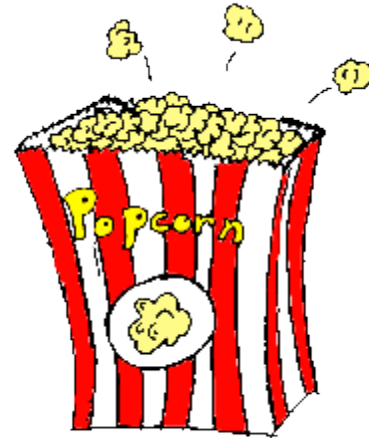
1/2 cup Light OR Dark Corn Syrup

1/2 cup butter OR margarine

1/2 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon Pure Vanilla Extract



Directions:

Spray large shallow roasting pan with cooking spray. Add popcorn and place in preheated 250 degrees F oven while preparing caramel.

Mix brown sugar, corn syrup, butter and salt in a heavy 2-quart saucepan. Stirring constantly, bring to a boil over medium heat.

Boil 5 minutes without stirring. Remove from heat. Stir in baking soda and vanilla; mix well.

Pour syrup over warm popcorn, stirring to coat evenly.

Bake for 45 minutes, stirring occasionally. Remove from oven and spread on foil that has been sprayed with cooking spray.

Cool; break apart. Store in tightly covered container.

Continued on next page



## Bite-size Cheesecakes

### Ingredients:

1/2 cup graham cracker crumbs  
1/2 cup chopped peanuts  
1 Tbsp. brown sugar  
1/4 tsp. kosher salt  
2 Tbsp. butter, melted  
1-1/2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese (12 oz.), softened  
1/2 cup granulated sugar  
1 egg  
12 KRAFT Caramels  
1 Tbsp. milk  
1/2 cup whole salted peanuts



### Directions:

Heat oven to 325°F.

Mix graham crumbs, chopped peanuts, brown sugar, 1/4 tsp. salt and butter; press onto bottoms of 24 paper-lined mini muffin cups.

Beat cream cheese and granulated sugar in large bowl with mixer until blended.

Add egg; beat just until blended. Spoon into muffin cups, adding about 1 Tbsp. to each.

Bake 15 min. or until centers of cheesecakes are almost set. Cool completely.

Refrigerate 1 hour.

Place caramels in small heatproof bowl. Add milk and 1/4 tsp. of salt. Place over pan of boiling water, making sure boiling water does not touch bottom of bowl.

Cook until caramels are completely melted and mixture is well blended, stirring frequently.

Drizzle about 1 tsp. caramel sauce over each cheesecake. Lightly press pieces of the caramel popcorn and a couple of peanuts into the caramel. Refrigerate 1 hour.



# Chocolate Caramel Popcorn Cupcakes

Submitted by: Josette Schaber

Source: Adapted from <http://irishbakingadventures.com/chocolate-popcorn-cinema-cupcakes/>

Ingredients:

## **Chocolate Cake:**

4 tbsp. boiling water  
1/4 cup Cocoa powder  
3 Egg(s)  
3/4 cup Butter (unsalted) softened  
3/4 cup Granulated sugar  
3/4 cup Self-raising white flour  
1tsp Baking powder rounded

## **Pop Corn Topping:**

2 cups popped salted popcorn or 1 bag of microwave popcorn  
1/2 jar of marshmallow fluff  
1 cup/6 3/4 ounces milk chocolate melting chocolate  
1 cup mini M&Ms

## **Caramel Drizzle:**

12 KRAFT Caramels  
1 Tbsp. milk  
1/4 Tsp salt



Instructions:

Preheat the oven 400°f

Line a muffin pan with baking cups. Sift the cocoa powder into a bowl, pour in the boiling water and mix into a thick paste. Add the remaining cake ingredients and mix with an electric hand whisk (or beat with a wooden spoon).

Divide the mixture equally between the 10 baking cups. Bake for about 15-25 minutes until well risen and springy to the touch. Cool in the cases on a wire rack. Melt the chocolate until very runny. Empty the popcorn into a big bowl, pour the chocolate over the top and mix gently till popcorn is covered. Stir in mini M&Ms. Spread a Heaped tbsp. of marshmallow over each cupcake. Using a spoon heap a couple tablespoons of popcorn mixture on top. Press together with your hands and leave in the fridge for 30mins to set.

Place caramels in small heatproof bowl. Add milk and 1/4 tsp. of salt. Place over pan of boiling water, making sure boiling water does not touch bottom of bowl. Cook until caramels are completely melted and mixture is well blended, stirring frequently.

Drizzle top with melted caramel.



# Pudding with Caramel Corn

Submitted by: Shelby Needham

Source: Food Network Magazine

## Ingredients:

5 cups caramel corn (about 7 ounces)  
3 cups whole milk  
1 cup heavy cream  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
4 large egg yolks  
3 tablespoons cornstarch  
2 tablespoons unsalted butter  
1 tablespoon pure vanilla extract  
 $\frac{1}{2}$  cup salted roasted peanuts



## Directions:

Pulse 3 cups of the caramel corn in a food processor until finely ground. Transfer to a medium saucepan; add the milk, heavy cream, sugar and salt and stir to dissolve. Bring to a boil, then remove from the heat and let steep 30 minutes.

Whisk the egg yolks and cornstarch in a medium bowl until smooth; slowly pour in the milk-caramel corn mixture, whisking to combine. Pour the mixture back into the saucepan and cook over medium heat, stirring constantly with a wooden spoon, until the mixture coats the spoon, about 8 minutes. Strain through a fine-mesh sieve into a bowl to remove the ground caramel corn. Whisk in the butter and vanilla until smooth.

Pour the mixture into 8 small bowls. Press plastic wrap directly onto the surface of each pudding to prevent a skin from forming. Refrigerate until set, at least 4 hours. Top with the remaining caramel corn and the peanuts.



# Popcorn Delight

Submitted by: Patti Rogers

Source: Recipes across America

## Ingredients:

14 cups popped corn  
2 cups salted peanuts  
2 cups rice cereal  
2 cups mini marshmallows  
1 pound white candy coating  
4 Tbl peanut butter

## Directions:

In large bowl combine first 4 ingredients

In microwave melt candy coating and peanut butter. Stir till smooth.

Pour over popcorn mixture and toss to coat.

Spread on wax paper lined baking sheets. Refrigerate 15 min. Break into pieces.

Store in airtight container in the refrigerator.



# MARION POPCORN FESTIVAL

2016