

# Chocolate Popcorn Pops

Serves: 4-6

Preparation Time: 30 minutes

A simple fresh dessert for a family meal.

## Ingredients

100g bag Pams natural popcorn  
1/2 cup Pams desiccated coconut  
1/2 cup Pams chocolate chips  
1/2 cup Pams icing sugar  
1/2 cup Pams dried apricots, finely diced  
125 grams Kremalta  
2 tsp vanilla essence  
10-12 wooden butcher's sticks, icy pole sticks or thick bamboo skewers  
200g dark chocolate, chopped

## Method

Cook the popcorn according to the directions on the packet and allow to cool. Measure out 4 cups of the popped corn and place in a large mixing bowl.

Stir in the coconut, chocolate chips, icing sugar and apricots.

Melt the Kremalta in a saucepan over a low heat and when melted pour into the bowl with the vanilla essence stirring to mix all the ingredients together. The chocolate chips will melt a little. Allow to cool for 5 minutes and then stir in the marshmallows. popcorn.

Mould into 10-12 tennis ball-sized balls and place on a paper-lined tray. Pierce a butcher's meat stick or bamboo skewer through the centre so that they resemble toffee apples.

Melt the dark chocolate in the microwave and stir until smooth. Spread the chocolate around the top of the popcorn pop and return to the tray to allow the chocolate to set.

## Some handy tips

100g packet of popcorn (to be popped) will give you 8-9 cups of popped corn in less than 4 minutes.

Melting chocolate: Place in a small bowl and heat on high power in the microwave for 2 minutes, stir and if still solid, cook a further 1 minute. Melting times vary on the type of microwave and chocolate.