

CINNAMON SUGAR POPCORN



BY EVERYDAY EATLOVE





 5 MINS PREP |  1 SERVING

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INGREDIENTS

- 1 teaspoon vegetable oil
- 2 tablespoons popcorn kernels
- 1 teaspoon sugar
- 1/4 teaspoon cinnamon

METHOD

-  Add oil and 2 popcorn kernels to a large pot. Cover and heat over medium heat.
-  Once the kernels pop, add in the remaining popcorn kernels and shake the pot to evenly distribute the kernels. Cover the pot and remove from heat for 30 seconds.
-  Return pot to the heat. The kernels should start popping soon. Once they start popping, gently shake the pot back and forth to evenly cook.
-  Once the popping slows to several seconds between pops, turn off the heat and remove the lid. Transfer popcorn to a large serving bowl. Sprinkle with sugar and cinnamon and toss to coat.

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