

## CINNAMON HONEY CRUNCH POPCORN

### Ingredients:

½ cup unpopped popcorn (5 cups popped)  
⅔ cup packed brown sugar  
5 TBSP butter  
2 TBSP EFF Cinnamon Honey  
almost ¼ tsp salt

½ cup sliced almonds  
¼ tsp baking soda



Preheat oven to 250°. Pop the corn in a hot air popper or use one package of microwave plain popcorn. Butter the sides of a large oven-safe bowl, put the popped corn in the bowl, and sprinkle the almonds evenly over the top. Combine the sugar, butter, honey, and salt in a heavy-bottomed saucepan. Cook over medium-low heat, stirring constantly, until mixture boils. Boil for exactly 3 minutes. Remove from heat and stir in the baking soda. Pour mixture over popcorn and stir until well coated. Place the bowl in the oven and bake for 30 minutes, stirring every 10 minutes. Remove from oven and cool.

Recipe by Anne Marck

Warm, cozy, and irresistibly crunchy, **Cinnamon Honey Crunch Popcorn** is the kind of treat that feels right at home on a cool afternoon or gathered around the table with family. Light, airy popcorn is coated in a buttery brown sugar glaze kissed with cinnamon honey, then finished with toasted almond slices for just the right balance of sweetness and nutty crunch. The gentle warmth of cinnamon and honey gives this popcorn a comforting, homemade flavor that's rich without being overpowering.

Baked low and slow, the coating sets into a delicate crunch that clings perfectly to every kernel, making it ideal for sharing—or keeping all to yourself. This recipe transforms simple pantry staples into a nostalgic, bakery-style snack that feels special enough for gifting yet easy enough for everyday indulgence. Serve it in a big bowl for movie night, package it in jars for a thoughtful homemade gift, or enjoy it by the handful straight from the pan. 