

RED CARPET RED VELVET POPCORN

Ingredients

4 cups lightly salted popcorn

1/2 cup cream cheese frosting

1 1/4 cups crumbled red velvet cake (from 1 box red velvet cake mix, prepared according to package directions)



Directions

1. Line a sheet tray with parchment paper & set aside.
2. Place the popcorn in a large bowl.
3. Place the frosting in a microwave-safe bowl and heat for 30 seconds until it turns into a thick glaze. Pour the frosting over the popcorn and gently fold together until all of the popcorn is evenly coated.
4. Add 1 cup of the cake crumbs and gently fold.
5. Turn the coated popcorn out onto the lined sheet tray and smooth out in a single layer.
6. Sprinkle with the remaining cake crumbs. Let sit at room temperature until the frosting is set, about 30 minutes.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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