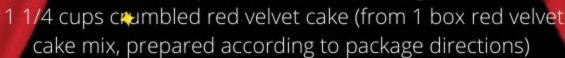
## RED CARPET RED VELVET POPCORN

Ingredients
4 cups lightly salted popcorn
1/2 cup cream cheese frosting









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.



