

Popcorn with peanut butter

COOKING
LOVERS TESA



Consejo del chef

Take the popcorn and store them in an airtight food container, out of the fridge, for four days.

Raciones para 4

6 Tablespoons of corn for popcorn

4 Tablespoons of coconut sugar

4 Tablespoons of rice syrup

4 Tablespoons of peanut butter

1 and 1/2 Coconut oil

1 Teaspoon of vanilla extract (optional)

A pinch of coarse salt

- 1 Place a tablespoon of coconut oil in a large pot and heat.
- 2 When the oil is melted, add corn, place a lid on, and cook over low-medium heat for five minutes or until popcorn is done. Shake the pot gently several times.
- 3 Meanwhile, put the coconut sugar, rice syrup, peanut butter, vanilla extract, salt, and the rest of the coconut oil in a small skillet.
- 4 Place over heat and cook for three to seven minutes until it thickens and look like caramel.
- 5 Pour the caramel over the popcorn and stir well.
- 6 Place the popcorn in an oven tray with parchment paper and put it in the refrigerator for one hour and a half to harden.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/palomitas-de-maiz-con-mantequilla-de-cacahuete/>

