

JELLO®

BRAND

RAINBOW POPCORN

- No stick cooking spray
- 8 cups popped popcorn
- 1 cup salted peanuts or cashews
- 1/4 cup (1/2 stick) butter or margarine

- 3 Tbsp. light corn syrup
- 1/2 cup firmly packed light brown sugar or granulated sugar
- 1 pkg. (4-serving size) JELL-O Brand Gelatin, any flavor

HEAT oven to 300°F. Line 15x10x1-inch baking pan with foil or wax paper. Spray with no stick cooking spray. Place popcorn and nuts in large bowl.

HEAT butter and syrup in small saucepan on low heat. Stir in sugar and gelatin. Bring to boil on medium heat. Reduce heat to low; gently simmer 5 minutes. Immediately pour syrup over popcorn, tossing to coat well.

SPREAD popcorn in prepared pan, using 2 forks to spread evenly. Bake 10 minutes. Cool. Remove from pan; break into small pieces. Makes about 9 cups.

***Special Extra:** For a big crowd, make 3 batches of Rainbow Popcorn in different JELL-O flavors and layer in large glass bowl.*

