Homemade popcorn



Ingredients

100g popcorn kernels (popping corn) 1 x 15ml spoon oil

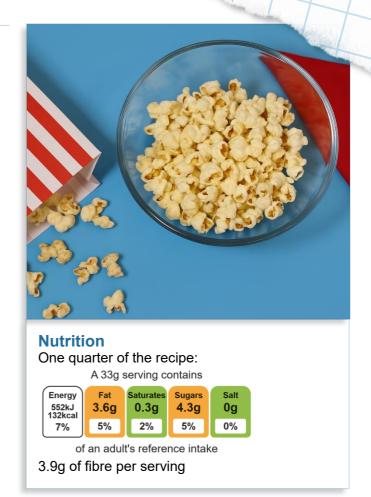
Flavouring:

- 1 x 5ml spoon cinnamon
- 1 x 15ml spoon icing sugar

Equipment

Weighing scales, measuring spoons, large nonstick saucepan with a tight-fitting lid, mixing spoon, oven gloves, large bowl, 4 x serving bowls (or popcorn bags!)

Serves 4



Method

- 1. Heat the oil in the pan on a medium heat.
- 2. After 30 seconds to a minute, drop one of the kernels into the oil to test the temperature. When the kernel sizzles, the oil is hot enough.
- 3. Pour the popcorn kernels into the pan and stir gently to coat them with oil.
- 4. Place the lid on the pan tightly and keep on a medium heat.
- 5. When, the kernels start to pop, turn the heat down to medium-low.
- 6. When you hear lots of popping, put on the oven gloves, hold the lid in place and gently shake the pan.
- 7. Shake the pan, around every 20 seconds, until the popping stops.

- 8. Once the popping stops, turn off the heat. Wait a few minutes until there is no more popping (or nothing for 10 seconds).
- 9. Tip the popcorn into a large bowl.
- 10. Sprinkle the flavouring (cinnamon and icing sugar), a bit at a time, over the popcorn and stir it through. Repeat this until all the flavouring has been added.
- 11. Divide the popcorn into 4 bowls, or popcorn bags, and serve!

Snack tip

You could make different flavours from your popcorn. Instead of tipping all the cooked popcorn into a large bowl, divide it into containers (with lids). Add a different flavouring to each. Put the lids on the containers and give them a good shake to coat the popcorn.



