

Big Top Popcorn Recipes

Not many can resist a good serving of popcorn! Here are our favorite yummy recipes for Big Top Popcorn you can make for any party, movie night or, day playing circus! Try our other Kidfunideas circus crafts, projects and activities too.

S'more Popcorn

Sticky, gooey and irresistible S'mores are the inspiration for this tasty version of popcorn. Slightly salty and sweet, this popcorn will be gobbled up before you know it.



Ingredients:

- 1- 2 Bags popped, low-calorie microwave popcorn – cooled and separated from any unpopped kernels. You'll need about 8 cups of popcorn.
- 3 Cups mini marshmallows
- For the chocolate: 1 cup chocolate chips & 2 tablespoons corn syrup
- For the graham crackers: 6 graham crackers ground up; ¼ cup melted butter; 2 tablespoons granulated sugar



How to make it:

1. Pop your corn and separate it from any unpopped kernels. You will need around 8 cups of popcorn. Put all your popcorn in a really big bowl.
2. In the bowl of a food processor, grind up your graham crackers. Add the melted butter and sugar and pulse to mix. Sprinkle this mixture on top of the popcorn.
3. In a microwave safe bowl put your chocolate chips and corn syrup. Microwave on high in 30 second intervals until your chocolate starts to melt. Stir the chocolate and return to the microwave cooking in 10 second intervals until the chocolate is melted. Quickly pour this over the graham cracker popcorn mixture in the big bowl. Toss well.
4. Spray the bottom of a sheet tray with nonstick cooking spray and pour your popcorn mixture onto the tray. Spread it out evenly. Cook in a 300-degree oven for 8 minutes.



Turn on your broiler and cook an additional 1-2 minutes until some of the marshmallows are toasted. Remove from the oven and allow to cool before eating.

Hot Tamale Popcorn

Sweet and spicy Hot Tamale candy makes this popcorn bright red and a bit spicy. Because we add marshmallows, the hot tamales are not as spicy as right from the box. Instead you get a slightly cinnamon flavored chewy popcorn. Just right for movie night.

Ingredients:

- 1- 2 Bags popped, low-calorie microwave popcorn – cooled and separated from any unpopped kernels. You'll need about 8 cups of popcorn.
- 1 Cup mini marshmallows
- 2 Tablespoons butter
- 2 boxes Hot Tamale candy
- 3 Tablespoons water
- ¼ cup corn syrup



How to make it:

- 1 Pop your corn and separate it from any unpopped kernels. You will need around 8 cups of popcorn. Put all your popcorn in a really big bowl.
- 2 Add the hot tamales and water in a saucepan. Heat over medium temperature until the hot tamales are melted. This may take several minutes. Once the tamales are melted, add the butter, corn syrup and marshmallows. Stir until melted.
- 3 Pour your mixture over the popcorn and toss to coat.
- 4 Pour your mixture out onto a sheet tray that has been sprayed with nonstick cooking spray. Set aside until the popcorn has cooled and set. Break apart to serve.

Ranch Popcorn

This savory popcorn is a real favorite & super simple to put together. Slightly salty and tangy, this popcorn is a hit with both older and younger kids.

Ingredients:

- 1- 2 Bags popped, low-calorie microwave popcorn – cooled and separated from any unpopped kernels. You'll need about 8 cups of popcorn.
- 2 teaspoons canola oil
- 1 Tablespoon of your favorite ranch mix

How to make it:

- 1 Pop your corn and separate it from any unpopped kernels. You will need around 8 cups of popcorn. Put all your popcorn in a really big bowl.
- 2 Drizzle the canola oil over the warm popcorn and sprinkle with the ranch mix.

Carmel Popcorn

This classic sweet and salty popcorn is a real favorite with both kids and adults alike. Make a batch but be prepared to make some more, because it's a classic for a reason.

Ingredients:

- 1- 2 Bags popped, low-calorie microwave popcorn – cooled and separated from any unpopped kernels. You'll need about 8 cups of popcorn.
- ¾ cup butter
- 1 ½ Cups brown sugar
- 1 teaspoon vanilla
- ¼ cup light corn syrup
- ½ teaspoon baking soda

How to make it:

1. Pop your corn and separate it from any unpopped kernels. You will need around 8 cups of popcorn. Put all your popcorn in a really big bowl.
2. In a sauce pan combine the butter, sugar, vanilla and corn syrup. Bring to a boil over medium heat and cook for 5 minutes stirring constantly.

3. Remove from the heat and stir in the baking soda. Pour over the popcorn in the bowl and coat the popcorn.
4. Turn out onto a sheet tray sprayed with nonstick cooking spray and bake in the oven at 200 degrees for about 30 minutes, turning occasionally. Remove from the oven and allow to cool. Break into pieces to serve.