

# SLUMBER PARTY SNACKS

*Serve snacks in dixie cups or cupcake liners for a large group.*

## Microwave Kettle Corn

- 1 Tablespoon brown sugar
- 1 Tablespoon white sugar
- 1 Tablespoon butter
- 1 Tablespoon vegetable oil
- 1/3 cup yellow popcorn kernels
- salt

Measure butter, sugars, and oil into a 4 qt. microwave safe bowl. Microwave on Hi 20-30 seconds until butter is melted. Stir to mix. Add popcorn kernels, stirring until coated. Cover bowl, leaving a vent at one side for steam to escape. **Note:** Use a silicone cover or tie parchment paper on top and poke holes in the paper.

Microwave on Hi until you hear 1-2 seconds between pops. This will take about 4-5 minutes. Be careful not to overcook as the sugar burns easily. **Note:** I usually take it out when it begins to smell wonderful - if you wait until all of the kernels are popped it will burn!

Use hotpads to remove it from the microwave because the sugar mixture is boiling hot. Wait to uncover the bowl until the popping has stopped. Carefully pour into serving bowl and sprinkle with salt.

**Makes about 2 qts.**

## Lemon Bar Buddies

- 1/3 cup white chocolate chips
- 2 Tablespoons lemon curd
- 1 Tablespoon plus 1 teaspoon butter
- 2 1/2 cups Rice Chex cereal
- 2/3 cup powdered sugar

Melt white chocolate, lemon curd, and butter in a small saucepan over low heat, stirring constantly. Pour melted mixture over Rice Chex in a large bowl and toss gently. Add powdered sugar and toss until coated.

**Note:** Toss with 2 spoons like salad or shake in a paper or ziplock bag. Spread on parchment paper to cool. Store airtight.

**Makes about 3 cups**