

Coconut Cinnamon Popcorn

Servings: 6 | Prep/cook time: 10 minutes

Ingredients:

- 3 tbsp. coconut oil
- ½ cup popping corn
- 2 tbsp. almonds, sliced
- 2 tbsp. coconut, shredded
- 2 tsp. coconut sugar
- ¼ tsp. ground cinnamon



Flavorful Snack

Directions:

1. In large saucepan, heat 4 teaspoons coconut over medium heat. Add popcorn and cover with lid.
2. Once popping starts, cook for another three minutes or until the popping stops, shaking pan occasionally. Pour in a large bowl.
3. In small skillet, add almonds and shredded coconut over medium heat. Cook until lightly toasted, about 3 minutes, stirring regularly.
4. Add almonds and coconut oil to popcorn, top with remaining coconut oil, coconut sugar and cinnamon. Stir or shake combine.

