POPCORN BITES

Popcorn bites made with cannabis infused chocolate are the perfect munchy sweet treat.

(recipe on the back)

GARDEN SOCIETY

EST. 2016

Cannabis with a fresh perspective.

CANNABIS CHOCOLATE POPCORN BITES

INGREDIENTS

Makes 16 portions (1/2 dose each)

1 Package (8 squares) Garden Society Milk or Spicy Dark Chocolate
1 (3.29 oz) bag microwave popcorn*
3 cups mini marshmallows
2 Tablespoons + 2 Teaspoons unsalted butter
1 cup broken pretzel sticks
1/2 cup dry roasted, salted peanuts
1/2 cup 'Heath' English Toffee Bits

*You can also use fresh popped popcorn, you'll need 10 cups with butter and salt to taste.

DIRECTIONS

1. Cook popcorn in microwave according to directions, about 2 1/2 minutes.
2. Remove from bag and pour into a large bowl. Look for any un popped kernels and remove.
3. Add pretzels, peanuts and toffee bits to the bowl. Stir to combine.
4. Place medium skillet on stove over medium low heat.
5. Add butter and let melt. Add the marshmallows.
6. When the marshmallows start to melt, stir with a heat resistant rubber spatula until they are all melted.
7. Reduce heat to low. Add the GS Chocolate squares and keep stirring until they are fully melted into the marshmallows.
8. Pour the chocolate marshmallow mixture over the popcorn mix. Use rubber spatula to get every bit out of the pan.
9. Stir the marshmallow mix into the popcorn mix. Scrape from rubber spatula as it starts to stick.
10. Making sure your hands are washed and clean. Rub your palms and fingers with the remaining 2 teaspoons of unsalted butter.
11. Finish mixing the popcorn mix with your hands until fully combined. Gather the sticky popcorn mix and form into 16 equal balls. Each ball should be about 2 1/2 inches in diameter.

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