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stampwithtami.com/blog/2014/12/moose-munch



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130357 Clear Mount



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135107 Clear Mount



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NOTE: Cone shaped & Santa Suit Cello Bags shown are from craft store in cake decorating section.

Project Notes:

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MICHELLE ZINDORF'S MOOSE MUNCH RECIPE

Carmel Corn

3-4 quarts popped corn

1 stick of butter (no substitutes)

$\frac{3}{4}$ Cup brown sugar

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ Cup corn syrup

1 tsp baking soda

Put butter, brown sugar, salt and corn syrup in a microwave safe bowl. Microwave until it boils. Once it come to a boil remove and stir. Return to the microwave and cook 1 minute longer.

Remove, add baking soda and stir well. The mixture will get lighter in color. Pour mixture over your bowl of popcorn and stir for a few moments. Put in the microwave and cook for 1 minute. Stir the popcorn again. Your popcorn should be pretty well coated.

Moose Munch

3-4 quarters Caramel Corn

1 bag chocolate Chips (I used semi sweet)

$\frac{1}{2}$ cup peanuts

1 small bag of miniature Reeses

2 Tablespoons vegetable oil

Spread caramel corn out on parchment paper lined cookie sheets. Sprinkle the peanuts and Reeses over the Caramel Corn.

Put chocolate chips in a microwave safe bowl with the vegetable oil. Microwave 1 minute, stir and microwave one more minute.

Pour melted chocolate in a plastic bag and clip the bottom point of the bag off. Drizzle chocolate over Caramel Corn. Put the cookie sheets in the refrigerator for 30 minutes until chocolate hardens. Break the Moose Munch up and put in containers.

