



Cestari Kitchen's Popcorn Maker Pops Up a Sweet 4th of July Treat

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Cestari Kitchen's Microwave Popcorn Popper is featured in a tasty 4th of July recipe posted on the kitchen gadget review blog Best Baking Tools.

Blogger Heather Christopher states that she prefers the Cestari popper because "it makes things quick and easy, and doesn't need oil to pop. That's important, because using oil in this recipe would make the chocolate less likely to stick to the popcorn."

Susan MacDowell, Cestari Kitchen CEO, says that "We are thrilled that people are finding more ways to enjoy popcorn using our popper! Popcorn is a truly American snack food, so including it in Independence Day celebrations is very fitting."

To enjoy these patriotic treats, you simply combine popcorn with melted white chocolate and red, white, and blue M&M's; then top the mixture with patriotic sprinkles. All the cooking is done in the microwave, helping to keep the kitchen cool, which is important in most areas of the country in July.

July 4th Popcorn Treats Recipe

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Ingredients:

*1/2 cup popping popcorn kernels

*1 (12 oz) bag white chocolate chips

*1 (12 oz) bag M&M'S Red, White and Blue Milk Chocolate Candy

*Red, white and blue sprinkles

Directions:

*Pop the popcorn in two batches in your Cestari Kitchen Microwave Popcorn Popper with no added salt or oil.

*Pour the popcorn into a large mixing bowl, removing any unpopped kernels.

*Add the M&M's to the bowl and toss to mix.

*Melt the white chocolate chips in a microwave safe bowl on 50% power, stirring every 30 seconds until melted and smooth.

*Drizzle half of the melted white chocolate over popcorn mixture, then stir, tossing gently a few times with a rubber spatula.

*Drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated. Work quickly, as you don't want the chocolate to begin to harden.

*Pour the mixture into a single layer onto waxed paper or a silicone baking sheet.

*Sprinkle the entire mixture evenly with sprinkles before the melted white chocolate chips set.

*Allow the mixture to cool and harden, then gently break into pieces and store in an airtight container.

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For more information about Cestari, contact the company here:[CestariSusan](#)

Cestari

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