



Cinnamon Apple Popcorn



Ingredients:

- 4 cups plain popcorn
- 2 Tbsp olive oil
- ½ tsp vanilla extract
- 1 tsp ground cinnamon
- 1 cup dried apples

Instructions:

1. Fill a sealable bag with plain popcorn.
2. In a small cup, combine oil, vanilla extract, and ground cinnamon. Carefully mix well with a plastic fork.
3. Pour the oil mixture into the popcorn bag and seal the bag. Mix and shake to distribute the oil mixture.
4. Add dried apples.
5. Enjoy!

History & Fun Facts:

- It is believed that the Iroquois Indians were the first to make popcorn. They popped the kernels in pottery which was also filled with hot sand.
- There is a myth that popcorn was present at the first Thanksgiving feast; however, there is evidence that indicates this isn't true.
- Around the mid-1800s popcorn was a favorite family late-night snack enjoyed in front of the fire, or at picnics and socials.
- By the 1900s, Candy-store owner Charles Cretors had created a steam powered popping machine, introduced as a horse-drawn popcorn wagon.
- Today most Americans make their popcorn in a microwave. The first patent for a microwave popcorn bag was issued to General Mills in 1981.

Sourced from: <https://www.history.com/news/a-history-of-popcorn>

