Smoked-paprika popcorn for a movie-night snack

Seasoning and cooling card • Free, no signup or purchase.

Pop a small batch

Make about 4 cups plain popcorn using your chosen method and the equipment instructions. Remove unpopped kernels before serving.

Season evenly

Drizzle with 1 teaspoon melted butter or oil while tossing, then add 1/4 teaspoon smoked paprika and a small pinch of salt. Taste before adding more.

Cool and pack Spread briefly to release steam and cool before sealing in a clean dry food-safe container. Record ingredients including milk if butter was used. Follow the chosen recipe for seasoning quantities and method.

Important

Use the serving-layout worksheet alongside your chosen published recipe. Check ingredients and allergens. Refrigerate perishable food promptly; for transport without refrigeration use an insulated bag and at least two cold sources. Follow the current food-safety source below. No shelf-life or health benefit is established.

FIGURENOOK / YOUR PROJECT WORKSHEET

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Batch date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

What to change next time

LAYOUT / SPACING PRACTICE