Candy Cane Popcorn Mix

7 cups unsalted popped popcorn
3 cups small pretzel twists
2 cups lightly salted dry-roasted chashews or honey-roasted peanuts
1 1/4 lbs. vanilla-flavored candy coating, coarsely chopped
1 cup very finely crushed candy canes or other hard peppermint candies

1. In a shallow roasting pan, combine popcorn, pretzels and cashews; set aside.

2. In a heavy medium saucepan, melt candy coating over low heat, stirring constantly, until smooth. Remove from heat.

Stir in 1/2 cup of the crushed candy.

3. Pour melted mixture over popcorn mixture.
Stir gently to coat.
Spread onto a large piece of foil or parchment paper.
Sprinkle with the remaining 1/2 cup crushed candy.
Cool and break into pieces.

Store in an airtight container for up to 1 week.

A TIP-TOP CHRISTMAS