Edible Love Notes

Valentine’s Day is filled with confessions of affection. A wooing love note, carefully selected bouquet of flowers, or small keepsake conveys feelings from the heart. So why not express yourself with a treat that comes from the heart of the home?

This recipe for Coconut Ginger Popcorn from the Popcorn Board is sure to make a beguiling statement. The popcorn says “wholesome and healthy,” the truffle is “sweet,” while the coconut and ginger hint at something “exotic and spicy.” The combination is simply scrumptious and—since you’re also giving a homemade treat—you’ll be saying volumes about your affection for the lucky recipient.

Coconut-Ginger Popcorn Truffles
Makes: 3 dozen truffles

Ingredients:
- 5 cups air-popped popcorn
- 2 cups miniature marshmallows
- 1 tablespoon coconut oil or butter
- 3 tablespoons candied ginger, minced
- 1/2 cup shredded coconut
- 4 ounces semi-sweet chocolate
- 1 teaspoon coconut oil or butter

Directions:
1. Place popcorn in large bowl.
2. Place marshmallows and coconut oil or butter in medium saucepan over medium-low heat. Stir until melted; remove from heat.
4. Sprinkle hands with nonstick cooking spray, then scoop up one tablespoon of popcorn mixture.
5. Roll mixture with hands to form a ball. Place ball on baking sheet lined with parchment paper or foil.
6. Repeat to make 36 balls.
7. Place chocolate in small, microwave-safe bowl. Heat in microwave on HIGH for one minute, until melted. If not completely melted, microwave for another 15 seconds and stir again.
8. Stir 1 teaspoon coconut oil into melted chocolate.
9. Place chocolate in zipper-style plastic bag and seal. Snip off a tiny corner of bag.
10. Pipe chocolate on popcorn balls in a decorative pattern.
11. Garnish with extra shredded coconut and candied ginger if desired.
12. Place truffles in a cool place until chocolate is set.