**Ingredients**

½ cup popcorn

100g butter

1 teaspoon cinnamon

2 teaspoon brown sugar

50g dried apple diced into small pieces (kitchen scissors could be used)

**Instructions**

Put ¼ cup of measured popcorn kernels into the popper. Use a large bowl to catch the popcorn. Plug in and turn on the popper. Remember the popper will get hot!

Turn off the popper when kernels have finished popping. Throw out unpopped kernels when popper has cooled down.

Repeat the process with remaining ¼ cup of popcorn kernels.

Melt the butter in a small saucepan over low heat. When melted, remove from stove and add the sugar and cinnamon and stir well with a wooden spoon until sugar is dissolved.

Add the apple to the popcorn bowl, and then pour in the butter mixture and sir well. Serve in patty pan cases.