

## Glow-in-the-Dark Candy Popcorn Bombs - A Fun & Spooky Party Snack!

Glow-in-the-Dark Candy Popcorn Bombs - A Sweet & Spooky Treat



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 8 cups popped popcorn (butter-free works best)
  - 1/2 cup white chocolate chips, melted
  - 1 tablespoon coconut oil (for a smoother drizzle)
  - 1/4 teaspoon tonic water (for the glow effect)
  - Glow-in-the-dark food coloring (neon green, blue, or purple)
  - Assorted candy (neon-colored M&Ms, sprinkles, or glow-themed candy)
  - Sea salt (optional, for a sweet & salty combo)
- How to Make Glow-in-the-Dark Candy Popcorn Bombs:
1. Pop the Popcorn:  
Microwave or air-pop 8 cups of popcorn and place it in a large mixing bowl.  
Let it cool slightly so the chocolate doesn't melt it.
  2. Melt the Chocolate:  
In a microwave-safe bowl, combine the white chocolate chips and coconut oil.  
Microwave in 30-second intervals, stirring in between until smooth and fully melted.
  3. Add the Glow Effect:  
Stir in tonic water (this is what makes it glow under blacklight!).  
Add a few drops of glow-in-the-dark food coloring and mix until you get your desired neon shade.
  4. Coat the Popcorn:

Drizzle the melted chocolate mixture over the popcorn.

Use a spatula or your hands to gently toss the popcorn, ensuring an even coating.

#### 5. Add Candy & Extras:

Sprinkle neon-colored candies, sprinkles, or crushed candy over the coated popcorn.

For a sweet and salty kick, sprinkle a little sea salt over the top.

#### 6. Let It Set:

Spread the coated popcorn mixture on a parchment-lined baking sheet.

Let it sit at room temperature for about 20 minutes, or speed it up by placing it in the fridge for 10 minutes.

#### 7. Break & Serve!:

Once the chocolate has hardened, break into pieces and serve in a large bowl or individual treat bags.

Turn on the blacklight, and watch your snack GLOW!

Pro Tips for the Best Glow Popcorn:

Fun Variations to Try:

How to Store Glow-in-the-Dark Popcorn:

Room Temperature: Store in an airtight container for up to 3 days.

Refrigerator: If your home is warm, chill in the fridge for up to a week.

Avoid Moisture: Keep away from humidity to prevent the chocolate from getting sticky.

## DIRECTIONS

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2. Let it cool slightly so the chocolate doesn't melt it.
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5. Add the Glow Effect: Stir in tonic water (this is what makes it glow under blacklight!).
6. Add a few drops of glow-in-the-dark food coloring and mix until you get your desired neon shade.
7. Coat the Popcorn: Drizzle the melted chocolate mixture over the popcorn.
8. Use a spatula or your hands to gently toss the popcorn, ensuring an even coating.
9. Add Candy & Extras: Sprinkle neon-colored candies, sprinkles, or crushed candy over the coated popcorn.
10. For a sweet and salty kick, sprinkle a little sea salt over the top.
11. Let It Set: Spread the coated popcorn mixture on a parchment-lined baking sheet.
12. Let it sit at room temperature for about 20 minutes, or speed it up by placing it in the fridge for 10 minutes.
13. Break & Serve!: Once the chocolate has hardened, break into pieces and serve in a large bowl or individual treat bags.
14. Turn on the blacklight, and watch your snack GLOW!
15. Pro Tips for the Best Glow Popcorn: ? Use Plain Popcorn - Buttered popcorn can make the chocolate

coating less effective.? Use Quality White Chocolate - Cheaper white chocolate can become grainy when melted.? More Glow? - Increase the tonic water slightly, but don't overdo it, or the chocolate may become too thin.? Let It Set Properly - If the popcorn is too warm, it will stick together-chilling speeds up the process!

16. Fun Variations to Try: ? Halloween Glow Popcorn - Use orange & green food coloring and add candy eyeballs for a spooky effect!? Galaxy Glow Popcorn - Use blue, purple, and silver sprinkles for a cosmic theme.? Berry Glow Popcorn - Add freeze-dried raspberries or strawberries for a fruity touch.? Unicorn Popcorn - Mix in pastel sprinkles and drizzle with colored chocolate for a magical vibe.
17. How to Store Glow-in-the-Dark Popcorn: Room Temperature: Store in an airtight container for up to 3 days.
18. Refrigerator: If your home is warm, chill in the fridge for up to a week.
19. Avoid : Moisture: Keep away from humidity to prevent the chocolate from getting sticky.
20. What to Serve with Glow Popcorn: These Glow-in-the-Dark Candy Popcorn Bombs are great on their own, but they pair well with:
21. Neon : Mocktails or Cocktails - Serve alongside glow-in-the-dark drinks for a complete party theme.
22. Movie : Night Snacks - Perfect for a themed horror or sci-fi movie night!
23. Glow : Cotton Candy - A fun, fluffy addition to your glow party.
24. Charcuterie : Dessert Board - Combine with neon candies, pretzels, and glow-themed chocolates.
25. FAQs About Glow-in-the-Dark Candy Popcorn: Q: How does the popcorn glow under blacklight?A: The quinine in tonic water reacts under UV blacklight, creating a glowing effect when mixed with food coloring.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/glow-in-the-dark-candy-popcorn-bombs-a-fun-spooky-party-snack/>