



Chicago  
Chocolate  
Academy

# CARAMEL POPCORN



Level

24 cookies

## Ingredients

171g Butter  
83 g **Almond paste - American Almond**  
182 g Raw sugar  
165g Light brown sugar  
110 g Whole fresh eggs  
2,8g Coarse salt  
2,8g Baking powder  
347g AP flour  
138g **Zéphyr Caramel - Cacao Barry**

## Instructions:

1. Mix the butter, almond paste, and the sugars together. Whisk until fully combined.
2. Beat the eggs with the salt and then slowly add. Keep whisking until emulsified.
3. Sift the flour with the baking powder.
4. Add to the previous mix and paddle mix until combined. Finish by adding the Zéphyr Caramel Cacao Barry.
5. Measure out pieces of 60g and bake it at 160°C (320°F) for 7 mins.

## Assembly instructions:

1. Let the cookies cool down.
2. Pipe some **Callebaut Caramel filling** as desired, place some popcorn on top and sprinkle with extra coarse salt.

“ 43% of consumers are interested in trying sweet & salty flavors in a cookie ”

Source: Barry Callebaut Proprietary  
Consumer Research February 2021.

