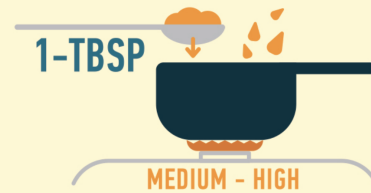


TO MAKE THE MOST DELICIOUS THEATER POPCORN IN YOUR WHIRLEY POP:



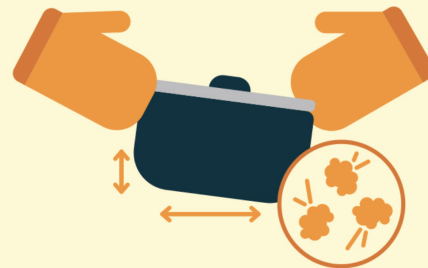
1 Prepare your ingredients.



2 Heat Franklin's Whirley Pop over medium-high heat. Add the oil and let it melt. Drop 3-4 test kernels into the oil. When the oil is the perfect temperature, the test kernel will pop. Now your oil is ready to make popcorn.



3 Pour in the remainder of the kernels, add 1-tsp Franklin's Gourmet Butter Flavored Salt.



4 When popping starts, carefully turn the Whirley Pop crank until the popping stops. When the popping stops, immediately open Whirley Pop from the heat and remove the lid.



5 Transfer your popcorn into a serving bowl and let sit uncovered for 1-3 minutes. This will help the popcorn to be crispy! Top with your favorite seasonings and

ENJOY!

Find more delicious recipes at: franklinspopcorn.com

IMPORTANT NOTES:

Our popcorn pops best when heated in oil, and because we only use organic corn, it is normal to find a few more unpopped kernels than you would with non-organic corn.

For air poppers and popcorn machines, follow the instructions that come with your machine.

For crispier popcorn allow the popcorn to sit uncovered in a bowl for up to 5 minutes.



HAVE QUESTIONS?

**Don't hesitate
email us at**

help@franklinspopcorn.com



Thanks for purchasing Franklin's Gourmet Popcorn!

Delicious popcorn is our obsession at Franklin's. We make popcorn of a different era, from a time when you could count on your food to have only the best quality ingredients. We use certified organic non-GMO popping corn, 100% coconut oil, and tasty seasonings reminiscent of old-time theater popcorn. Our corn is grown and packaged in the USA.

We recently introduced our Franklin's Gourmet Whirley Pop, the best way to make theater style popcorn on the stove top. Easy to use and clean, Franklin's Whirley popper is a classic way to enjoy our popcorn at home.

If you're interested in learning more about Franklin's story, we encourage you to stop by our website: franklinpopcorn.com

We love meeting our fans and hearing what they think of our popcorn. If you have feedback, thoughts, or just want to tell us how much you love great popcorn, send us an email to help@franklinpopcorn.com or leave us a note on Facebook: <http://www.facebook.com/franklinpopcorn>

- The Franklin's Popcorn Team