

PLYMOUTH *Farmers Market*

Every Wednesday, 2:30-6:30 p.m. | June 28-Oct. 11 | Parkers Lake Playfield, Co. Road 6 & Niagara Ln.



VENDOR SPOTLIGHT: JOSHUA SELLS KETTLE CORN

Plymouth

Handmade, cooked-on-the-spot kettle corn and caramel kettle corn.

UPCOMING EVENTS

Oct.
4

Music
Tim Fast

Community Table
Hammer Residences

Oct.
11

Community Table
Renewal by Andersen
Women's Venture

#PlymouthParks
plymouthmn.gov/farmersmarket



OCTOBER 4, 2017

SHOPPING AT THE MARKET

- » Please, no dogs.
- » The Farmers Market begins promptly at 2:30 p.m., no early purchases allowed.
- » Bring cash and reusable bags to help keep the market a green place!

IOCP FOOD SHELF DONATIONS

IOCP will accept perishable and nonperishable food donations at the market.



- » Farmers Market apparel is available for purchase at the info booth.
- » Enter the weekly drawing at the info booth for a chance to win a bag filled with market items.

SPONSORED BY

Renewal
by Andersen
WINDOW REPLACEMENT an Andersen Company



DARK CHOCOLATE CAPPUCCINO POPCORN GRANOLA BARS

SERVINGS: 10 GRANOLA BARS

INGREDIENTS

- » 2 cups rolled oats
- » 1 cup Rice Krispies
- » 1/4 cup shredded, unsweetened coconut
- » 1/4 cup sliced almonds
- » 1/4 teaspoon salt
- » 1/2 cup almond butter or peanut butter
- » 1/2 cup honey
- » 1 1/2 teaspoons instant coffee
- » 1 1/2 teaspoon vanilla
- » 3/4 cups dark chocolate chips, melted

POPCORN

- » 3 1/2 cups popped popcorn
(available from Joshua Sells Kettle Corn at the Plymouth Farmers Market)
- » 2 tablespoons coconut oil or butter, melted
- » 1/2 teaspoon instant coffee
- » 1 teaspoon vanilla
- » 1 ounce white chocolate, melted
- » 1/2 cup dark chocolate, melted
- » Sea salt (optional)

INSTRUCTIONS

- » Line an 8x8 square pan with wax paper or parchment paper.
- » In a large bowl, combine the oats, Rice Krispies, coconut, almonds and salt. Mix together.
- » In a small microwave-safe bowl, combine the almond butter and honey. Microwave for 30 seconds to 1 minute or until the mixture is hot and pour-able. Add the instant coffee and mix until dissolved. Add the vanilla and mix again.
- » Add the honey mixture to the dry oat mixture and mix until everything is moist and combined. Press the mixture into the prepared pan and then, using the back of a measuring cup, press the mixture into the pan until it is tightly packed. Cover and place in the freezer for 30 minutes or the fridge for an hour.
- » While the bars harden, place the popcorn in a large bowl. In a small bowl, add the coconut oil and white chocolate. Microwave until smooth and melted (about 30 seconds). Add the instant coffee and stir to dissolve. Add the vanilla.
- » Toss the popcorn with the melted white chocolate mixture until the popcorn is completely coated.
- » Remove the granola bars from the freezer and cover with 3/4 cups of the melted dark chocolate. Immediately press the popcorn into the melted chocolate. Drizzle on the remaining dark chocolate and, if desired, sprinkle with sea salt. Return to the fridge for 15 minutes so the chocolate can harden. Cut into bars.



Source:
halfbakedharvest.com