For families caught in the frenzy of fall schedules—between school, sports, and social activities—the relaxed pace of summer is but a distant memory. Gone are the lazy days of leisure, spur of the moment road trips, and impromptu plans. Fall schedules fill up quickly and calendars become an intricate web of design and balance. Upset one thread and watch families scramble to make the repair. It’s easy to forgo quality family time while you’re madly dashing for the soccer field across town. Yet it’s important to keep your household relationships healthy either by making time for each other, or at least by making the most of the moments you do have. So how can you capture the attention and interest of your loved ones? Food.

Food is a welcoming way to reconnect and strengthen relationships. Time spent in the kitchen is an opportunity for fun, closeness and learning. Carve out some time for cooking with the kids to bring your family together, or at least get them to hang out with you while having a snack. These Popcorn Pepperoni Pizza Dippers will make even your most ramped up kid put his plans on pause. The taste of a cheese pizza melded into a popcorn snack, dipped in marinara, served warm from the oven is simply irresistible.

### Popcorn Pepperoni Pizza Dippers

**Yield:** 16 squares

**Ingredients:**
- 2 eggs
- ½ cup Tomato and Basil Reduced Fat Cooking Crème
- 1 tablespoon grated Parmesan cheese
- ⅛ teaspoon coarse ground black pepper
- 10 cups popped popcorn
- 1 cup shredded mozzarella cheese
- ⅓ cup thinly sliced pepperoni, coarsely chopped
- your favorite marinara sauce

**Directions:**
1. Preheat oven to 350F. Spray 8-inch square baking pan with cooking spray.
2. Whisk together eggs, cooking crème, Parmesan cheese and black pepper in large bowl. Stir in popcorn, mozzarella cheese and pepperoni.
3. Spread mixture in prepared pan, patting down with spatula or spoon.