Triple Cheese Popcorn
Ingredients
2 ounces Cheddar cheese powder
1/2 ounce finely grated Parmesan cheese-food (meaning the stuff in the green can)
2 tablespoons nutritional yeast
1 teaspoon buttermilk powder
1 teaspoon kosher salt
3 tablespoon canola oil
4 ounces popcorn kernels
3 tablespoon canola oil
2 ounces unsalted butter, melted

Instructions
Process the parmesan cheese-stuff, nutritional yeast, buttermilk powder and kosher salt in a food processor to a fine, granular powder.
Place the oil and popcorn in a large, 6-quart, metal mixing bowl. Cover with heavy-duty aluminum foil and poke ten slits in the top with a knife.
Place the bowl over medium heat and shake constantly using a pair of tongs to hold the bowl. Continue shaking until the popcorn finishes popping, approximately 3 minutes.
Remove the bowl from the heat and carefully remove the foil.
Melt the butter in the microwave. Slowly drizzle over the popcorn, while spinning the bowl. Add the cheese mixture, re-cover with the aluminum foil and shake to coat the popcorn with the cheese mixture. Serve immediately.
Notes
Although the butter does bring flavor to the party, it does contain water so in time it will suck some of the crispness out of your corn. Using olive oil will help to avoid this wilting.