

RINGLING

SWEET & SALTY

POPCORN BALLS



INGREDIENTS

- 10 cups of your favorite unpopped popcorn (about 2 popcorn bags used)
- 4 tablespoons of butter
- 10 oz bag of mini marshmallows
- 1 cup of orange, red, yellow candy covered chocolates
- Non-stick cooking spray
- Wax paper
- Plastic wrap

DIRECTIONS

STEP 1: Pop the popcorn and allow it to cool. Once cooled, put your popcorn in a large bowl or container and make sure to remove any unpopped kernels or burnt popcorn. Set aside.

STEP 2: In a large microwave-safe bowl, microwave your butter on high until melted. About 30-45 seconds.

STEP 3: Once your butter is melted, safely add your marshmallows into your butter and mix to coat the marshmallows. Microwave your mixture on high until marshmallows look puffy and melted (about 1 to 1 ½ minutes).

STEP 4: Add in your cup of orange, red, yellow candy covered chocolates and mix gently into your melted marshmallow mixture.

STEP 5: Safely pour your melted marshmallow mixture into your large popcorn bowl and mix carefully until the popcorn is coated.

STEP 6: Spray your hands lightly with non-stick cooking spray and carefully grab your popcorn mixture and start forming them into balls. Place them on the wax paper to set.

STEP 7: Once cooled, wrap each popcorn ball in plastic wrap.

STEP 8: Enjoy with your friends and family and **have a BALL!**



STEP 1 (Preparing the popcorn)



STEP 2-4 (Butter, marshmallows, candy)



STEP 5 (Folding it all together)



STEP 6-8 (Cool, form, wrap, ENJOY!)