



Christmas Popcorn Balls

SERVES: Approx 15

INGREDIENTS:

- ½ cup un-popped popcorn kernels
- ½ cup unsalted butter
- 285g miniature marshmallows
- 1 cup red and green M&Ms
- 1/3 cup festive sprinkles



METHOD:

1. Pop your popcorn kernels using your preferred method. Separate any un-popped kernels and set aside the popped popcorn.
2. In a large pot, melt the butter over medium- low heat. When the butter is completely melted, add in the miniature marshmallows. Heat the marshmallow, stirring often, until melted and smooth.
3. Remove the marshmallows from the heat and pour it over the popped popcorn. Gently stir to coat.
4. Once all of the popcorn is well-coated and the mixture has cooled a bit use a rubber spatula to fold in the M&Ms and the sprinkles.
5. Spray your hands with non-stick cooking spray. Keep the spray handy so you can spray again as needed while forming your balls. Using your hands, scoop about 1 cup of the popcorn mixture and form into balls by gently pressing the mixture together.
6. Allow the popcorn balls to sit at room temperature until completely cooled and set.

Notes:

Store in an airtight container at room temperature for up to 5 days.

The warmth of the marshmallow mixture and the heat from your hands while forming the balls make the M&Ms melt a bit, If you want to completely avoid this or are struggling with melting candies you can press a few onto the outside of the popcorn balls immediately after forming them into balls.

How many popcorn balls the recipe makes will vary depending on the size you make them. If you make each ball with 1 cup of the popcorn mixture you should get about 16 balls.