



Noreen's Kitchen

Marshmallow Caramel

Popcorn Balls

Ingredients

2 bags microwave popcorn, popped about 18 to 20 cups	1 teaspoon vanilla
1, 16 ounce bag marshmallows	6 tablespoons butter, melted
1 cup packed brown sugar	1 teaspoon salt
	Festive sprinkles

Step by Step Instructions

Pop, popcorn and set aside.

Place melted butter and brown sugar in a large, heavy bottomed stock pot and heat until bubbly and creamy looking.

Add marshmallows and stir constantly until melted and mixture is creamy and smooth.

Add salt and stir.

Turn off heat and add vanilla extract and stir well to combine.

Pour the marshmallow mixture over the popcorn.

Stir briskly to combine and coat all the kernels with the caramel.

Wear disposable rubber gloves to form the balls. Spray your hands with cooking oil spray or brush with some melted butter to make your hands non stick.

Form the balls like you would a snowball. Packing as you turn a handful at a time. I made mine the size of baseballs. You can make your whatever size you like.

This recipe made approximately 12 popcorn balls

If you would like to decorate with sprinkles, you can roll the popcorn balls in a bowl filled with festive sprinkles and then press the sprinkles into the caramel so they stick to the outside.

Place the prepared popcorn balls on a baking sheet lined with parchment, waxed paper or foil and allow them to cool to room temperature before wrapping in cellophane to give as gifts.

Enjoy!