

Popcorn Balls

Ingredients:

Servings: makes 10-15 balls

- butter 60g, room temperature, plus more for hands
- soft brown sugar (vergeoise brune) 43g
- marshmallows, vanilla flavoured, 1 bag (300g)
- cooked/popped popcorn 12 cups (1.5 kilograms)
- M&M's 1 cup

Preparation:

1. Melt butter in a large, heavy pot over low heat. Add sugar and stir until butter is melted.
2. Add marshmallows and stir until marshmallows are melted. Be sure to lift the marshmallows from the bottom of the pot to help prevent it from sticking too much.
3. Once the marshmallows have melted, remove pot from heat and add half the popcorn. Fold the popcorn into the sticky marshmallows. Be careful not to crush the popcorn. Add the remaining popcorn and fold in well.
4. Add the M&M's and fold in for about 1 minute. Any longer and the M&M's begin to melt.
5. Butter your hands very well (fronts, backs and in between fingers).
6. With buttered fingers, take a handful of the mixture and form into a ball. You can make any size ball or bar shapes or even corn cob shapes. Add a popsicle stick to the corn cob to hold it while eating.
7. You can eat these immediately or place on baking paper to cool and harden and eat later.