

Marshmallow Popcorn Balls

When it comes to easy and kid-friendly treats these Marshmallow Popcorn Balls are one of our all time favorites with only 5 ingredients needed!

Prep Time	Cook Time	Total Time
15 mins	0 mins	15 mins



5 from 1 vote

Course: Dessert, Snack Cuisine: American Servings: 8 balls
Calories: 56kcal Author: Tornadough Alli

Ingredients

- 8-9 cups unflavored popcorn (2 standard bags) popped
- 1/4 cup butter
- 1 10 oz bag mini or regular sized marshmallows
- 1 tsp vanilla
- Sprinkles optional

Instructions

1. Pop your popcorn according to package directions, try to discard as many unpopped kernels as you can and place in large bowl, set aside.
2. In a large pot melt your butter then add your marshmallows and stir until melted and smooth then add in vanilla and stir.
3. Pour mixture over popcorn and toss to coat trying to get all kernels.
4. Let cool slightly and then grab enough popcorn to create baseball or softball sized balls and gently press together and place into cupcake liners if desired.
5. Immediately sprinkle with sprinkles.

Nutrition

Calories: 56kcal | Carbohydrates: 0g | Protein: 0g | Fat: 5g | Saturated Fat: 3g | Cholesterol: 15mg | Sodium: 51mg | Fiber: 0g | Sugar: 0g | Vitamin A: 175IU | Calcium: 2mg