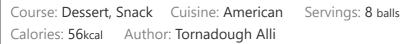
Marshmallow Popcorn Balls

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



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



