

Popcorn Balls

Ingredients

50g unsalted butter

150g marshmallows

1-2 drops of vanilla extract

90g unsalted, popped popcorn

Makes
15

Method

1. Place butter and marshmallows in a saucepan and melt over a gentle heat, stirring continuously. Remove from heat and stir in the vanilla extract.
2. Place popped popcorn in a large bowl, pour over the marshmallow mixture and stir using a long wooden spoon.
3. Allow to cool before handling. When no longer hot to touch, to make popcorn balls, grease hands with butter and take a handful of the mixture at a time and form into balls.
4. Place into cupcake cases and pop into the fridge to cool. Once cooled serve or store in an airtight container.



Press the mixture into a greased baking tray, drizzle with a low potassium chocolate substitute and once cooled, cut into bars instead of balls.

