

POPCORN BALL MONSTERS

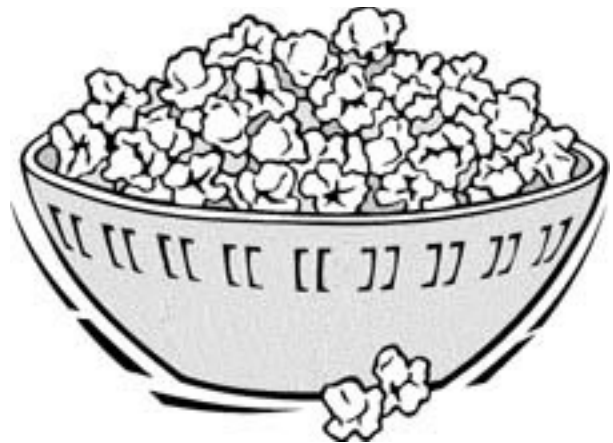
ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 2 bags of natural flavored popcorn, neutral (about 12 cups of popped corn)
- ¼ cup of brown sugar
- 10-oz. of miniature marshmallows
- ½ stick of butter, plus more for buttering your hands to form balls
- Miniature candy or sprinkles

Utensils:

- 1 large pot
- 1 wooden spoon
- 1 big bowl to mix the popcorn and the melted marshmallows
- 1 baking sheet or cooling rack
- small bowl to melt the chocolate



INSTRUCTIONS:

1. In a large pot, over medium heat, melt butter. Add brown sugar and let it melt together with the butter for 1-2 minutes.
2. Add the marshmallows, and stirring constantly let them melt.
3. Remove the pot from the heat, and add the popped corn mixing well to evenly coat the entire amount with the marshmallow mixture.
4. Quickly add the chosen candy, add the amount you want.
5. Spread a bit of butter onto your hands, grab a small amount to start forming the popcorn balls, about the size of a tennis ball.
6. Place the popcorn balls on a cookie sheet or baking rack to cool, about 15 minutes.
7. Meanwhile, melt about 1 oz. of semi-sweet chocolate, and carefully use it as glue to put candy eyes on each popcorn ball. Let the chocolate set before serving, it will only take a few minutes.