



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

The Best Homemade Popcorn Balls

¾ cup of light Karo corn syrup

¼ cup of Parkay Margarine

2 teaspoons of cold water

2 ½ cups plus 2 Tablespoons of Powdered Sugar

1 cup of mini marshmallows, Packed down good

20 cups of plain Microwave popped popcorn (Approx, 2 ½ bags)

Line a large jelly roll pan with waxed paper.

Place the popped popcorn into a large soup pan or glass bowl that has been sprayed with a non stick cooking spray. (**Do not** use a Tupperware fix and mix bowl!!)

In a saucepan over medium heat, combine the corn syrup, margarine, cold water, 2 ½ cups plus 2 Tablespoons powdered sugar and mini marshmallows. Heat and stir until mixture comes to a boil. Remove from the heat and carefully pour the hot mixture into the popped popcorn. Mix with a wooden spoon to combine, carefully coating each kernel!

Grease your hands with some Crisco shortening and working quickly; shape the coated mixture into balls about the size of an apple. Lay on cookie sheet to cool.

After they have cooled, wrap each one in colored plastic wrap and store at room temperature.

Makes approx. 25 balls, give or take a few.