



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

S'MORES POPCORN BALLS

3 ounce bag natural microwave popcorn
(8 cups popped popcorn)

¼ cup butter

10 ounce bag mini marshmallows

½ teaspoon vanilla extract

2 cups Golden Graham cereal

1 cup mini semi sweet chocolate chips

1. Pop popcorn according to package directions; set aside.
2. In a large saucepan, melt butter. Continue cooking until butter begins to turn golden brown.
3. Add marshmallows and stir constantly until marshmallows have melted. Remove from heat and stir in vanilla.
4. Add popcorn and Golden Grahams and fold into marshmallow mixture.
5. When mixture is cool enough to handle, lightly spray your hands with nonstick cooking spray.
6. Scoop about 1 cup of the popcorn mixture and form into a ball. Sprinkle with mini chocolate chips, and gently press them into the popcorn ball.
7. Place on a sheet of waxed paper, parchment paper, or silicone baking mat to cool.

Make 10 popcorn balls.

www.ihearteating.com/smores-popcorn-balls/#recipe