

SMARTFOOD® Snowman Popcorn Balls

Ingredients

- 1/4 cup (60 mL) butter 5 cups (1.25 L) mini marshmallows
- 1 tsp (5 mL) vanilla extract
- 1 bag (7 oz/198.4 g) Smartfood® White Cheddar Popcorn
- 12 mini candy canes
- 2 tbsp (30 mL) white icing
- 24 mini candy eyes
- 12 orange jelly beans
- 1/4 cup (60 mL) mini chocolate chips

How to make it

1. Melt butter in large saucepan set over medium-low heat; stir in marshmallows for 3 to 5 minutes or until completely melted. Stir in vanilla. Remove from heat.
2. Immediately stir in SMARTFOOD® WHITE CHEDDAR POPCORN until coated. Let stand for about 5 minutes or until slightly cooled.
3. Using about 3/4 cup (175 mL) portions, shape into 12 balls using lightly greased hands. Place on parchment paper-lined baking sheet. Poke candy cane into top of each popcorn ball to resemble ornament hook.
4. Transfer icing to resealable plastic bag; cut off bottom corner. Using icing as glue, decorate each popcorn ball with candy eyes and jelly bean as a nose. Arrange mini chocolate chips for the mouth. Let stand for about 15 minutes or until set.



PREP
TIME
40 min



COOK
TIME
5 min



TOTAL
TIME
-



SERVING
-

Made with



Smartfood® White Cheddar Popcorn