

# Fruity Flavored Popcorn Balls

If your family would like to try it, you will need:

- 1 10-oz bag large marshmallows
- $\frac{1}{4}$  cup margarine
- 3 T. Jell-O powder (or other brand)
- 4-6 cups popped popcorn
- $\frac{1}{2}$  cup dry-roasted peanuts (optional)
- Large mixing bowl (microwave safe)



All you need to do is:

1. Place marshmallows and margarine in a large mixing bowl.
2. Microwave on high 2-3 minutes or until marshmallows puff.
3. Stir the marshmallow/margarine mixture can 2-3 times or until smooth.
4. Add Jell-O and mix well.
5. Add popcorn and peanuts. Stir to coat.
6. With buttered hands, roll handfuls into a ball.
7. Place on greased baking sheet to cool.

Variations:

You could also make them into bars by pressing the mixture into a greased 9" baking pan. Helpful Hint: Dip hands in bowl of cool water before you press the mixture (they won't stick to the marshmallow/popcorn mixture)! Let cool and cut.

Makes 16 bars.