

Popcorn Balls

- 1 tblsp. Canola oil
- 3 tblsp. unpopped popcorn kernels
- 2 tblsp. unsalted butter
- 2¼ c. Mini marshmallows
- ½ c. Honey-nut toasted oat cereal
- ½ c. Candy-coated chocolates
- 1 oz. Pretzel sticks, broken into pieces
- ¼ c. chopped dry-roasted peanuts, unsalted

1. Heat oil in a Dutch oven over medium-high heat. Add kernels. Cover and cook (about 4 minutes), shaking pan frequently. When popping slows, remove Dutch oven from heat. Let stand to cool (alternatively, you can use an air popper if you have one. This would eliminate the need of the canola oil)
2. In a large sauce pan (or the Dutch oven), melt butter over low heat. Add marshmallows; cook for two minutes.
3. Remove from heat. Add three cups of popcorn and remaining ingredients. Stir to thoroughly coat ingredients with marshmallow mixture.
4. Cool for two minutes. Form into 10 3-inch balls. Cool on either a wire rack or parchment paper for five minutes.