

Popcorn Balls

Try a fun, new shape for old-fashioned popcorn balls. Shape the popcorn mixture into pinecone shapes, then drizzle with melted chocolate-flavored candy coating.

Ingredients

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup light corn syrup
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) margarine or butter
- $\frac{1}{4}$ teaspoon salt
- Few drops food color
- 8 cups popped popcorn

Directions

1. Heat all ingredients except popcorn to boiling in Dutch oven over medium-high heat, stirring constantly. Add popcorn. Cook about 3 minutes, stirring constantly, until popcorn is well coated. Cool slightly.
2. Dip hands into cold water. Shape mixture into $2\frac{1}{2}$ -inch balls. Place on waxed paper; cool. Wrap individually in plastic wrap, or place in plastic bags and seal. 8 or 9 popcorn balls.
3. CHRISTMAS POPCORN CUTOUTS: Do not shape mixture into balls. Press evenly in lightly buttered jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch. Cut into holiday shapes with 1-inch-deep metal cookie cutters. Heat 4 ounces vanilla- or chocolate-flavored candy coating until melted. Spread cut edges of shapes with candy coating. Before coating dries, sprinkle with colored sugar or candy sprinkles. Place on waxed paper until coating is set.