



Candy Corn Popcorn Balls



1/10 of recipe (1 popcorn ball): 111 calories, 1.5g total fat (0.5g sat. fat), 104mg sodium, 23.5g carbs, 0.5g fiber, 16.5g sugars, 0.5g protein

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Prep: 10 minutes **Cook:** 15 minutes



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Ingredients

3 tbsp. light butter
2 cups mini marshmallows
3/4 cup chopped candy corn
10 cups popped 94% fat-free butter popcorn

Directions

Place butter in a large nonstick pot and set to low heat. Once melted, add marshmallows and 1/4 cup chopped candy corn. Cook and stir until melted, about 12 minutes.

Remove pot from heat. Add popcorn and remaining chopped candy corn. Gently stir until coated. Transfer to a large bowl.

Evenly and firmly form into 10 balls, each 3 inches in diameter. (If needed, lightly spray your hands with nonstick cooking spray.)

MAKES 10 SERVINGS

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