

DINNERLY



Halloween Popcorn Balls

Caramel Corn & Chocolate Marshmallow



30min



2 Servings

These popcorn balls scream Halloween, but don't worry—they're not scary to make! We couldn't contain ourselves with all the popcorn possibilities, so you're getting two different flavors: caramel and peanuts with sprinkles and marshmallow with mini M&M's. Which one tastes the best? You'll have to try both to find out! We've got you covered!

WHAT WE SEND

- 3 oz popcorn kernels
- 2 (1 oz) salted peanuts ⁵
- 4 oz caramel bits ^{6,7}
- 1 oz mixed sprinkles ⁶
- 2 (1 oz) mini marshmallows
- 1 oz chocolate rainbow M&M's ^{6,7}

WHAT YOU NEED

- neutral oil
- kosher salt
- butter ⁷

TOOLS

- large pot
- microwave
- parchment paper
- rimmed baking sheet
- small skillet or saucepan
- nonstick cooking spray

ALLERGENS

Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 410kcal, Fat 22g, Carbs 51g, Protein 5g



1. Make popcorn

In a large pot, add **3 tablespoons oil** and **3 popcorn kernels**; cover and heat over medium. When they start to pop, add remaining kernels. Cover and wait until kernels begin to pop. Cook, constantly shaking pot, until popping subsides, 3–5 minutes.

Divide **popcorn** between two large bowls. Coarsely chop **all of the peanuts** and add to one of the bowls.



2. Make caramel corn

In a medium bowl, microwave **caramel bits** with **2 teaspoons water** until melted, 60–90 seconds. Add **½ teaspoon salt** and stir until smooth. Drizzle over **popcorn with peanuts**. Using a spoon, toss until popcorn is evenly coated.

Evenly spread onto a parchment paper-lined baking sheet and top with **sprinkles**. Let cool to the touch.



3. Make marshmallow

In a small skillet or saucepan, add **all of the marshmallows**, **1 tablespoon butter**, and **½ teaspoon salt**. Cook over medium high heat, stirring frequently, until melted.

Pour over second bowl of **popcorn** and stir until evenly coated. Add **mini M&M's** and stir until evenly combined.



4. Shape balls & serve

Spray hands with nonstick cooking spray and form **marshmallow popcorn** into 5–6 large balls (about the size of a fist). Once cool to the touch, form **caramel popcorn** into 5–6 large balls.

Let **Halloween popcorn balls** cool completely before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!