

Popcorn Balls on Ice Cream Cones

Ingredients:

makes about 8 popcorn balls, depending on size

- Popcorn (6 cups, popped)
- Mini Marshmallows (10 oz. bag)
- 2-3 T. butter
- Green Sprinkles
- Ice Cream Cones
- Optional: Mint M&Ms (as many as desired - I used about a cup.) *Tip: Freeze M&Ms beforehand so they melt less when you add them to the warm popcorn ball mixture*

Directions:

1. Pour green sprinkles into a small bowl and set aside. Melt butter and marshmallows over medium low heat until smooth. Remove from heat.
2. Stir in popcorn and coat it thoroughly. Stir in M&Ms if desired.
3. Working quickly, fill each ice cream cone with the popcorn mixture. Then, shape about a cup of popcorn mixture into a ball and secure it on top. Try to shape it so it resembles a scoop of ice cream sitting on top.
4. Carefully dip the popcorn ball into a bowl of green sprinkles. Repeat steps 3 and 4 with the rest of your cones and popcorn mixture until done.
5. Popcorn mixture will harden as it cools.

I set a wire cooling rack on top of a baking pan so that the ice cream cones could sit upright while they cooled. Once they cooled and were fully hardened, I carefully placed them in a storage container with a lid.

See photos of this recipe and more at MomAlwaysFindsOut.com