

Smartfood® Popcorn Balls

Ingredients

- 1 bag (6.75 oz) Smartfood® White Cheddar Popcorn
- 1 cup granulated sugar
- 1/2 cup corn syrup
- 1/4 cup butter
- 2 tbsp lemon juice
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1/2 tsp baking soda

How to make it

1. Add Smartfood® White Cheddar Popcorn to large bowl; set aside.
2. In a heavy-bottomed saucepan set over medium heat, combine sugar, corn syrup, butter, 1/4 cup water, lemon juice, and salt; bring to boil, swirling to combine. Boil for 3 to 5 minutes or until caramel reaches 245°F and reaches a firm ball stage (when a spoonful of caramel is added to a small dish of cold water and it forms a pliable ball of caramel).
3. Remove from heat; stir in vanilla and baking soda. Working quickly, pour over popcorn, tossing evenly to coat. Let it cool slightly.
4. With buttered or wet hands, shape into 24 (2-inch) balls. Let it cool completely.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	6

Made with



Smartfood® White Cheddar Popcorn