

## **Pretty Pink Popcorn Party Treats**

### **Ingredients**

For the Popcorn:

2 tbsp Oil, of choice  
½ cup IMBO Popcorn kernels

For the Chocolate Dipped Popcorn Balls:

Popped popcorn  
2 tbsp butter  
1 large packs of white marshmallows  
Softened butter, for greasing your hands  
1 ½ cups melted white chocolate  
Powder pastel pink food colouring  
'Magical' pastel sprinkles

### **Recipe**

For the Popcorn:

1. Add oil to a heavy based pot and when warm, add the popcorn kernels.
2. Stir well, cover with a lid and remove from the heat when the pops are more than 2 seconds apart. Allow to cool.

For the Chocolate Dipped Popcorn Balls:

1. In a large pot, melt the butter over a very low heat.
2. Add the marshmallows and stir until completely melted.
3. Remove the pot from the heat and add the popcorn. Mix it through gently.
4. Grease your hands with butter so that the sticky marshmallow mixture won't stick to you.
5. Using your hands, work quickly to form equal sized small balls and allow to set.
6. Add a drop of pastel pink food colouring to ¾ of the melted chocolate.
7. Dip the balls into the pink chocolate and coat well. Place on a wire rack that is placed over a baking tray.
8. Refrigerate for 20 minutes or until set.

9. Drizzle the leftover melted white chocolate over the pink popcorn balls and briefly return to the fridge.

10. Decorate with a dusting of glitter, serve and enjoy!

\*Chef's tip: Work as quick as possible to achieve best result