

# Popcorn Balls

## Ingredients

- 7 cups popped popcorn (or Kix or Cheerios)
- 1 cup sugar
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup light corn syrup
- 1 tsp salt
- $\frac{1}{2}$  cup butter
- 1 tsp vanilla

## Instructions

1. Put the corn or cereal in large oiled bowl.
2. Mix sugar, water, syrup, salt and butter in large saucepan.
3. Cook until 250° or until a few drops form hard ball when dropped in cold water.
4. Remove from heat.
5. Stir in vanilla.
6. Pour in thin stream over corn or cereal, stirring constantly, to mix well.
7. With oiled hands, shape into balls or shapes.

## Notes

Apparently was copied from *Betty Crocker's New Picture Cookbook*. New York: McGraw Hill Book, Co., Inc. 1961