

Popcorn Balls.

Makes 12-15 lg. balls

7 c. popped corn, Kix, or Cheerios

1 c. sugar

$\frac{1}{3}$ c. water

$\frac{1}{3}$ c. Lt. corn syrup

1 tsp. salt

$\frac{1}{4}$ c. butter

1 tsp. vanilla

Put corn or cereal in large oiled bowl.

Mix sugar, water, syrup, salt, & butter in saucepan.

Cook to 250° or until a few drops form
a hard ball when dropped into cold water.
Remove from heat. Stir in vanilla.

Pour in thin stream over corn or cereal,
stirring constantly, to mix well.

With oiled hands, shape into balls or
shapes described on p. 180 (Easter Bunnies.-Jack-o'-Lanterns)

— Betty Crocker's New Picture Cook Book. New York:
McGraw Hill Book Co., Inc., 1961. p. 180