

HOPPIDITY HOPPIN'



EASTER EGGS ARE POPPIN'

Put a spin on a classic popcorn treat to create something colorful for your Easter table. We've added sugar-free gelatin to our basic popcorn ball recipe for an egg-citing array of flavors and colors. Try two or three of your favorite flavors, mix in a handful of jellybeans and you're in for a tasty, eye-popping treat. You won't want to hide these eggs!

Hoppity Poppity Easter Eggs

Yield: 16 eggs

10 cups freshly popped popcorn
 1 cup pastel colored jelly beans
 1/4 cup butter or margarine
 1 package (10 1/2 oz.) miniature marshmallows
 1 package (3 oz.) blueberry, strawberry or lemon gelatin

- Combine popcorn and jelly beans in large bowl; set aside.
- Microwave butter and marshmallows in large glass bowl on HIGH for 2 minutes or until marshmallows are puffed.
- Stir in gelatin. Pour marshmallow mixture over popcorn and jelly beans.
- Mix lightly until coated.
- Shape into 16 (2-inch) eggs with greased hands.

Make it a family project. Get creative with this hands-on sweet treat. Kids love the feeling of slippery, buttery hands, which you will need to prevent the popcorn from sticking to your hands. Unlike food coloring, the color of the gelatin does not come off on your hands. Choose a solid color and form into an egg shape. Decorate with jellybeans if desired. Or, take a small amount of popcorn from each colored batch and mix together to create vivid masterpieces.

The nutritional bonus: Popcorn is a whole grain food and is a great way to add fiber to your diet. The gelatin in this recipe is a source of protein.

