

Popcorn by the Slice



It's your daughter's birthday party this weekend and she's asked you to make something extra cool for the occasion. This party is about fun, so please, she begs, do not serve anything that sounds even remotely healthy. You figure out a way to compromise and offer up a clever twist on two of her favorite foods—popcorn and pizza.

What could a child love more than popcorn and pizza? A popcorn pizza! This homage to Italy will satisfy a sweet tooth and you'll satisfy the need to sneak something good for her into her party treat. Popcorn is a whole grain snack that provides carbohydrates and fiber to growing bodies. Dried fruit and nuts can be used instead of candy decorations for an extra healthy boost. Or roll out the "pizza dough" and let the kids decorate with toppings they prefer. However you slice it, Popcorn Pizza is sure to be a hit at your next youngster gathering.

Popcorn Party "Pizza"

3 tablespoons butter
1 (10.5 ounce) bag mini marshmallows
2 quarts popped popcorn
1 (0.68 ounce) tube red piping gel
1 package red raspberry fruit roll-up
Green jelly beans, coconut, candy-coated chocolate pieces, etc. for decorating, as de

- Spray a 12-inch pizza pan with cooking spray; set aside. Heat butter in a large sauce pan over medium heat. Stir in marshmallows until marshmallows are melted. Stir in popcorn until well coated.
- Spread mixture evenly onto prepared pizza pan. Drizzle red piping gel over "pizza" for "sauce". Cut small circles (about 1/4 inch diameter) from fruit roll-up and place on pizza for "pepperoni" slices.

Decorate as desired with jelly beans, coconut and candies. Allow to cool completely before cutting into wedges to serve.

Yield: 8 "slices"

