

Snowball Fight

Snacking in a Winter Wonderland



On a snowy winter's day, there's nothing better than a good old-fashioned snowball fight. Oh, the thrill of a skillfully packed handful of snow aimed *just so* at your beloved's "blooming topper" and — splat! The fresh air and exercise will do you good. And when you've had your fill and are chilled to the bone, head indoors to warm up your hands making this culinary counterpart: Coconut Popcorn Snowballs.

You'll have a snowball fight of a different kind when you offer up treats that even Ebenezer Scrooge would love. Kids will need to use the same kind of pressure to make these coconut flaked sweets as they do to meld snowflakes. But packing popcorn with melted marshmallows and butter is easy and edible. Just be sure to allow the mixture to cool before handling. Add a candy cane for an extra pop of flavor and to use up leftover holiday sweets.

Coconut Popcorn Snowballs

Makes: 8 (4-inch) balls

Ingredients:

- 2 cups shredded or flaked sweetened coconut
- 3 quarts popped popcorn
- 4 tablespoons (1/2 stick) butter or margarine
- 3 cups miniature marshmallows
- 1 teaspoon coconut or vanilla extract
- 8 candy canes or candy cane sticks, about 3-4 inches

Directions:

1. Place a large sheet of wax (or parchment) paper over a work surface. Spread coconut onto paper.
2. Spray a large mixing bowl lightly with cooking spray and place popcorn inside.
3. In a medium saucepan, melt butter over low heat. Stir in marshmallows and stir until marshmallows are melted and mixture is smooth. Pour over popcorn and mix well until coated.
4. Spray hands with cooking spray and press firmly to form into balls. Place balls on coconut and roll and press coconut to coat. While holding popcorn ball, gently press a candy cane into each ball.
5. Serve immediately or wrap individually in plastic wrap for storage.



Try this variation for making a popcorn snowman:

Popcorn Snowman

Makes: 10 balls, 5 snowmen (2 balls each)

Ingredients:

- 10 cups popped popcorn
 - 1 (1-lb.) package large marshmallows
 - 1/4 cup (1/2 stick) butter or margarine
 - 1 teaspoon vanilla
- Decorations: sprinkles, licorice, gum drops, cinnamon candies, etc.

Directions:

1. Melt marshmallows and butter in a large saucepan.
2. Remove from heat and stir in vanilla.
3. Let stand for 5 minutes.
4. Pour over popcorn and stir.
5. Butter hands well and form into balls.
6. Decorate as desired

