



STATE FAIR TOFFEE POPCORN BALLS

1 cup granulated sugar

1 cup unsalted butter

½ cup corn syrup

1 tsp. pure vanilla extract

2 cups miniature marshmallows

2 bags Thrill's Kettle Corn, 9 oz. size (approx. 36 cups popped Kettle Corn)

1-2 packages Tonja's Toffee, chopped (amount needed depends on how much toffee you like in your popcorn balls!)

DIRECTIONS

In a large saucepan or deep skillet, combine sugar, butter, and corn syrup over medium heat; whisk until butter is melted. Increase heat and bring mixture to a boil; boil for 3 minutes, whisking constantly. Remove syrup from heat; stir in vanilla extract and marshmallows; stir gently to combine and let marshmallows melt.

Place kettle corn into a very large greased bowl; top with prepared marshmallow mixture and toss well until all of the kettle corn is coated. Quickly stir in the chopped toffee.

Very lightly wet your hands with water (or you can use butter, if you prefer) and form the kettle corn/toffee mixture into balls. Let popcorn balls cool for 30 minutes, then wrap each one with plastic wrap.

If you prefer, warm kettle corn/toffee mixture can be spread out onto wax paper and when cool, break apart into chunks. Store in airtight containers.

**Now You're Cookin',
Chef Alli**