

Halloween Pumpkin Popcorn Balls

★★★★★
5 from 6 votes

Prep Time	Total Time
20 mins	20 mins

These simple and easy Halloween pumpkin popcorn balls are a fun Halloween treat that are perfect for any party and the kids will absolutely love them!

Course: Dessert
Cuisine: American
Keyword: halloween,
Servings: 10 Balls
Calories: 150 kcal



Ingredients

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- 1/2 c butter
- 1 box orange flavored Jello 3oz
- 1/4 c corn syrup
- 1/4 tsp. baking soda
- 12 cups popped popcorn approx
- Tootsie Roll mini candies
- Green candies- You can shape Starbursts green apple Tootsie Rolls, or Laffy Taffys. In the picture above we used green air heads. This is a "use whatever you can find" situation.

Instructions

Directions:

1. In microwavable bowl, melt 1/2 c butter.
2. Stir in jello and corn syrup.
3. Microwave again until it reaches a full boil (try 1 min. then more if needed). Stir.
4. Mix in baking soda. Stir for 2-3 minutes.
5. Mix in popcorn. (I never actually measure, I just add until its all covered evenly.)
6. Microwave the whole thing for 30 seconds more. (You can do more if you prefer it crispy instead of gooey.)
7. Then have the kids form them into balls. (We use plastic bags with a little non-stick spray on them as gloves for the kids.)
8. Add tootsie roll minis for the stems and shape your green candy for the leaf. Be sure to press the stem in while the popcorn ball is still warm and pliable.

Nutrition Facts

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Amount Per Serving

Calories 150

* Percent Daily Values are based on a 2000 calorie diet.