

CINNAMON WILD ORANGE POPCORN BALLS

Ingredients

Gourmet Popcorn Kernels
Vegetable oil spray
1/3 cup light corn syrup
1 cup sugar
1/2 teaspoon salt
1 tablespoon pure vanilla extract
2 tablespoons salted butter
1 drop of Wild Orange essential Oil
1 drop of Cinnamon essential oil
Cinnamon

Directions

Pop your popcorn kernels using a hot air popcorn popper. My popcorn popper uses 1/2 cup of popcorn kernels at a time which creates approximately 16 cups of popped popcorn.

Bring sugar, corn syrup, and salt to a boil in a small saucepan, stirring until sugar is dissolved. Cook over high heat until mixture reaches 255 degrees Fahrenheit on a candy thermometer. Remove from heat. Stir in vanilla and essential oils.

Pour mixture over popcorn evenly, and continue tossing with plastic gloves until thoroughly coated (I used sandwich sized Ziploc bags coated in vegetable oil spray). Please note - the mixture will be HOT. Sprinkle a small amount of cinnamon over the popcorn and mix well.

Use your hands to shape into balls and transfer onto wax paper. Let cool for at least 20 minutes. I used cupcake liners to add a festive look to the popcorn balls and bagged them with some festive ribbon. You could easily stir in frozen chocolate or other candies prior to making the balls.



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