

This not-so-spooky Halloween treat is perfect for snacking and practicing fine motor skills! Your autistic kiddo can practice skills like mixing and shaping as they make this Halloween classic.



INGREDIENTS:

- 1/2 cup popcorn kernels
- 4 tbsp butter
- 10 oz mini marshmallows
- Halloween sprinkles

Halloween Popcorn Balls

HOW TO MAKE:

- 1. Use your preferred method for popping to make your popcorn. You should have roughly 10 cups once popped. Place the popcorn on a large baking sheet.
- 2. Assist your kiddo in removing any unpopped kernels and lightly salting the popcorn.
- 3. Carefully melt your butter in a pot over medium heat, stir until the butter begins to lightly brown. Browning usually happens after the butter finishes foaming.
- 4. Turn your heat to low and mix in your marshmallows until melted.
- 5. Carefully pour the melted marshmallows over your popcorn on the baking sheet.
- 6. Assist your kiddo in stirring the popcorn and marshmallow mixture.
- 7. Coat your hands with butter and begin to shape your popcorn balls by lightly pressing a bit of the mixture into a ball. You want to shape them while the mixture is still warm, but be sure to check that the marshmallow is cool enough before allowing your kiddo to help.
- 8. Add your Halloween sprinkles to a small bowl or plate.
- 9. Roll your popcorn ball around in the sprinkles before placing it on a baking sheet.
- 10. Once all your popcorn balls are coated, allow them to set before enjoying!