

Zucchini Bread Recipes

Funfetti Marshmallow Popcorn Treats

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 cups popped plain popcorn
- [ ] 2 cups mini marshmallows
- [ ] 2 tbsp unsalted butter
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt
- [ ] 1/2 cup rainbow sprinkles

Optional Add-Ins

- [ ] 1/4 cup chopped toasted almonds (for extra crunch)
- [ ] A pinch of cinnamon (for warm spice notes)

Instructions

1. Place the popcorn in a large mixing bowl, ensuring it’s free of any unpopped kernels.



2. In a medium saucepan over low heat, melt the butter, then add the mini marshmallows, stirring until fully smooth.



3. Stir in vanilla extract and a pinch of salt, whisking gently to combine.



4. Pour the marshmallow mixture over the popcorn, folding quickly with a spatula until every kernel is evenly coated.



5 Transfer the coated popcorn onto a parchment-lined tray and sprinkle the rainbow sprinkles over the top while the glaze is still warm.



6 Allow the treats to cool for a few minutes; the glaze will set, leaving a glossy finish. Serve immediately or store.



Nutrition per serving

250 kcal	3 g	38 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once the marshmallows melt; the coating sets fast.
- If the mixture becomes too thick, add a splash of milk to loosen.
- For an extra festive look, drizzle white chocolate over the finished treats.