

Helergon Kitchen

Funfetti Marshmallow Popcorn Treats – Easy Homemade Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 cups air-popped popcorn
- [ ] 2 cups mini marshmallows
- [ ] 1/4 cup unsalted butter
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt
- [ ] 1/2 cup rainbow sprinkles (Funfetti style)

Instructions

1. Spread the popped popcorn in a large mixing bowl, making sure it’s cool and dry.
2. In a saucepan over low heat, melt the butter, then add marshmallows, stirring constantly until smooth and glossy.
3. Stir in vanilla extract and a pinch of salt, then pour the warm glaze over the popcorn. Quickly fold with a wooden spoon until every kernel is coated.
4. Immediately sprinkle the rainbow sprinkles over the coated popcorn, tossing gently to distribute evenly.
5. Transfer the clusters onto a parchment-lined tray, letting them cool and set for 10-15 minutes before serving.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once the glaze is melted; it thickens fast.
- If the mixture starts to seize, add a splash of milk to loosen.
- For extra sparkle, drizzle a tiny amount of white chocolate after cooling.