



# SUMMER FUN

## POPCORN CAKE

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### DESCRIPTION

Get ready to sweeten up your summer with some delicious homemade Caramel Apples! Chef Ralph Pallarino has a recipe for this sweet tooth staple and he wants to share it with you!

### INGREDIENTS

- 1/2 cup un-popped plain popcorn
- dash of salt, optional
- 4 cups miniature marshmallows
- 1/2 cup margarine
- 2/3 cup candy-coated milk chocolate candies

### TOOLS

- medium pot
- spoon
- 13x9x2 inch nonstick or 2-quart oblong pan
- nonstick cooking spray

### DIRECTIONS

1. Pop the popcorn according to the package directions.
2. Add salt if desired.
3. In a medium pot, melt the marshmallows and margarine over low heat, stirring constantly, until smooth.
4. Combine the candy-coated milk chocolate candies with the popcorn.
5. Remove the marshmallow mixture from the heat, and pour over the popcorn and candies.
6. Mix gently.
7. Spoon the mixture into a 13 x 9 x 2-inch non-stick pan or a 2-quart oblong pan coated with non-stick cooking spray.
8. Refrigerate until the mixture until it hardens, so it's easier to cut. You can cut these into squares...just like a piece of cake...yum!

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Did you know there's a free web video for this activity with step-by-step instructions?  
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