

Easter Popcorn Squares

Ingredients:

4 cups popped popcorn
1 tablespoon butter
20 regular size marshmallows
Easter M&M's
Easter Mini Cadbury Eggs
Sprinkles
1/2 cup bright pink candy melts
2 teaspoons vegetable oil



Directions:

Take an 8 x 8 baking pan and spray it with non-stick cooking spray. Set aside.
In a bowl, add popped popcorn. Set aside.
In a microwave-safe cup or bowl, add butter.
Melt in the microwave.
Add marshmallows and stir together until evenly coated.
Melt in the microwave in 20 to 30 second intervals, stirring each time, until the marshmallows are melted and the mixture is smooth.
Pour the mixture over your popcorn and stir until everything is evenly coated.
Place the coated popcorn into your prepared baking pan and slightly press it down evenly.
Randomly press Easter M&M's and Mini Cadbury Eggs into the mixture.
Add sprinkles then set aside.
In a microwave-safe cup or bowl add candy melts and vegetable oil.
Melt in the microwave in 20 to 30 second intervals, stirring each time, until it is melted.
Using a fork, drizzle this over your popcorn and candy.
Chill in the refrigerator until it sets up.
Cut into squares to serve.
You can change up this recipe by adding different candy.

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