



Coconut Honey Balls

- 12 cups popped **JOLLY TIME[®] Pop Corn**
- 3/4 cup coconut, toasted
- 1/3 cup honey
- 1/2 teaspoon cinnamon
- Dash of salt
- 3 tablespoons butter or margarine

Here's How:

Line a shallow pan with aluminum foil. Place popped popcorn in pan. Keep warm in 250F oven. Spread coconut in a shallow baking pan toast coconut stirring once about 8 to 10 minutes. Combine honey cinnamon and salt in small saucepan. Heat to boiling boil 2 to 2 1/2 minutes stirring constantly.

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Add butter stir until melted. Pour honey mixture over popcorn. Add coconut. Toss to coat well. To make balls place 1 cup mixture in center of an 8 inch square of plastic wrap. Shape into balls. Twist wrap and tie securely.

Yield: about 10 popcorn balls