



# Zombie Influenza Snot Balls

BY BASICALLYNENNA



## You will need:

1 cup of corn for popping

1/2 cup of butter

8 oz./250 grams Marshmallows

Green food dye (I used Wilton Leaf Green Icing color  
this time but my favourite is FunCakes Edible  
FunColours Gel)

Edible black glitter

Optional: flavouring oil or paste



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## Tools:

Large pan for popping corn  
Spatula  
Cupcake dish/pan



Pop the corn in a large kettle on low heat.

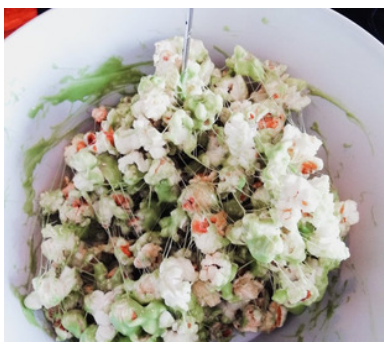
Make sure you are not keeping the lid on, as the steam will lead to a soggy burned mess instead of fluffy, light popcorn.

Take the kettle off the heat when the popping sounds start to subside. Remove any burnt or half-popped kernels from the batch.

In a pan, melt approximately two-thirds of the butter. I prefer to add my food colouring at this point. Make sure to check if your colouring is okay with being heated.



Add the marshmallows in batches and keep stirring while everything melts together. If needed, add the rest of the butter. When it has become a yummy, gooey, stringy mixture, take it off the heat.



In parts, mix popcorn and marshmallow goo together. Use a fondue pin or large spatula to fold the popcorn into the mixture.

Using your hands or a tool, make balls of the popcorn/marshmallow mix. Put each ball in a cupcake dish.

Work quickly.

Decorate the clusters with some black glitter and enjoy!