



# Let it Snow

If the weather outside is too frightful, give the kids a creative and edible project to while away the hours. No magic hat is needed to bring these popcorn snowmen to life! Children love the feeling of slippery, buttery hands, which helps prevent popcorn from sticking to their hands as they form popcorn balls. With a little imagination – and sprinkles and candies borrowed from the holiday baking cupboard – they can create a winter wonderland to display their masterpieces or simply gobble them up.

## Popcorn Snowman

10 cups popped popcorn  
1 (1-lb.) package large marshmallows  
1/4 cup (1/2 stick) butter or margarine  
1 teaspoon vanilla

Decorations: sprinkles, licorice, gum drops  
cinnamon candies, etc.

- Melt marshmallows and butter in a large saucepan. Remove from heat and stir in vanilla. Let stand for 5 minutes.
- Pour over popcorn and stir. Butter hands well and form into balls. Decorate as desired.

*Yield: 10 balls, 5 Snowmen (2 balls each)*

Don't let the kids have all the fun. While your little ones are busy building their snow village, grab a few cups of popcorn and try your hand at these Popcorn Biscotti. The recipe is simple, easy to make, and the results are delicious.

## Popcorn Biscotti

3 eggs  
1/2 teaspoon vanilla  
2 cups flour, plus more for shaping  
1 cup sugar  
1 teaspoon baking soda  
1/8 teaspoon salt  
3 cups popped popcorn  
1/2 cup raisins, currants or chopped,  
dried apricots, optional

- Preheat oven to 300° F. Spray two baking sheets with cooking spray; set aside.
- Beat eggs and vanilla together in a large mixing bowl. Sift together flour, sugar, baking soda and salt. Stir flour mixture thoroughly into egg mixture. Stir in popcorn and raisins or other dried fruit. (Dough will be sticky.)
- Spread a little flour on a work surface. Turn dough out onto work surface and divide into 3 equal pieces. Sprinkle flour over dough as needed to prevent sticking and roll each piece of dough into a log about 8 inches long and 2 inches wide. Transfer logs to baking sheets, allowing space between for spreading.

- Bake 30 minutes and remove from oven (do not turn off oven.) Allow cookie logs to cool about 5 minutes and transfer to cutting surface. Cut logs diagonally into 1/2-inch slices. Place cookies back on baking sheets in a single layer. Return cookies to oven and bake 20 minutes, turning cookies over after 10 minutes. Cool cookies on racks and store in an air-tight container.

*Yield: 3 dozen cookies*