

Popcorn Cupcakes

Makes 3 boxes of popcorn

36 mini vanilla cupcakes baked in white paper liners

3 cups white mini marshmallows

1 cup yellow mini marshmallows (from a 10.5 ounce multicolored bag)

3 popcorn boxes half filled with crumpled tissue paper (available at party stores)

Line two cookie sheets with wax paper. Spoon 1/4 cup of the vanilla frosting into a ziplock bag. Press out the excess air and close the bag.

For each piece of popcorn, use 2 marshmallows of the same color. Using clean scissors, cut 1 marshmallow into thirds, crosswise. Arrange the pieces on the cookie sheet in the shape of a three-leaf clover, pressing gently with your fingertips to flatten slightly. Snip a 1/8-inch corner from the bag and pipe a dot of frosting on one end of the second marshmallow. Press the other marshmallow into the center of the cloverleaf arrangement; the frosting will hold the 4 pieces together. Repeat with the remaining white and yellow marshmallows until you have 225 to 250 pieces of popcorn.

Spread the tops of the mini cupcakes with the remaining vanilla frosting. Press 5 to 7 popcorn pieces onto the top of each cupcake. Any loose pieces can be secured with a dot of frosting from the ziplock bag.

Let the cupcakes sit for about 30 minutes before stacking them in the popcorn boxes or a bowl.

Source: Hello! Cupcake