

Molasses Pop-Corn Balls

1 Cupful Brown Sugar
1 Cupful Light
Molasses
Pop-Corn

1 Cupful Water
1 Teaspoonful Soda
2 Tablespoonfuls
Butter

THE old-fashioned molasses corn balls are always popular. Boil the sugar, molasses and water to the hard ball stage, then add the butter. Boil to the crack stage, add the soda and pour over some freshly popped corn in a bowl. Stir until the sirup is evenly distributed over the corn, but be careful not to break the grains. Dip the hands in water and form the pop-corn into balls.