

GODFREY POPCORN BALLS

2 c molasses

1/2 c sugar

1/4 tsp baking soda

Butter (size of a walnut)

1 lb 3 oz popcorn, popped

Boil molasses and sugar until it hardens in cold water or it reaches hard ball stage on a candy thermometer. Remove from stove. Add baking soda and butter. Pour over popcorn and mix well. Form into balls with buttered hands. Be careful!