



*recipes  
inside!*

#DPBM004

# POPCORN BALL MAKER SET OF 4

Instruction Manual | Recipe Guide





# POPCORN BALL MAKER SET OF 4

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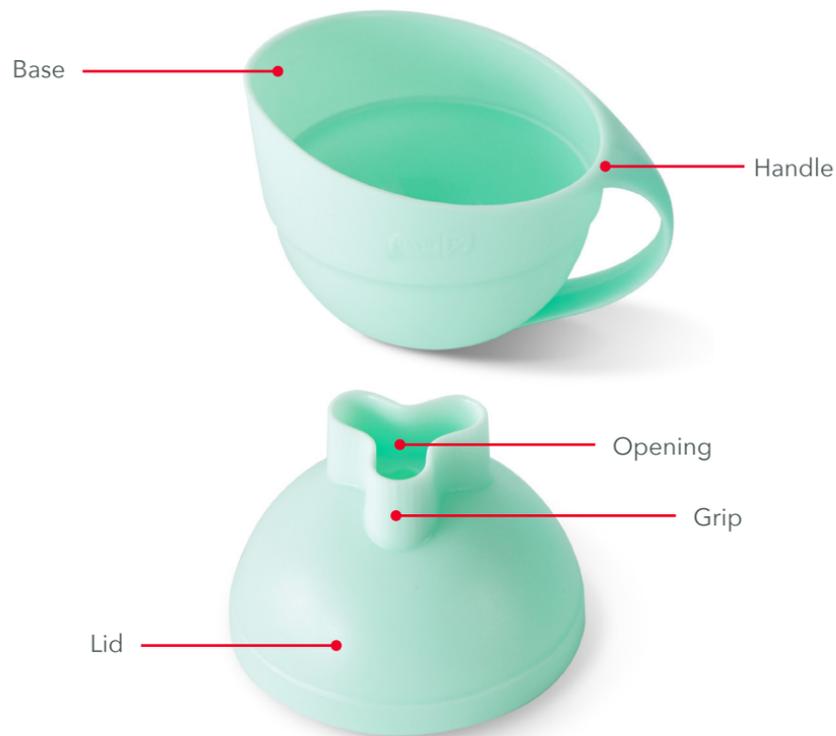
*the dash team!*

# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- Please read and save this instruction manual.
- Remove all bags and packaging from Popcorn Ball Makers before use.
- Make sure Popcorn Ball Makers are cleaned thoroughly before using.
- Do not use Popcorn Ball Makers for other than intended use. For household use only.
- Do not place the Popcorn Ball Makers on or near a hot gas burner, hot electric burner or in a heated oven.
- Never use abrasive metal or harsh cleaning agents to clean your Popcorn Ball Makers as this may damage the surface.
- Allow Popcorn Ball Makers to dry completely before storing.
- Popcorn Ball Makers are top-rack dishwasher safe.
- Popcorn Ball Makers are microwave safe for 2-minute increments.
- StoreBound shall not accept liability for damages caused by improper use of the product.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at [support@bydash.com](mailto:support@bydash.com).

# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.



## USING YOUR POPCORN BALL MAKER



- 1 Grasp the Base of the Popcorn Ball Maker using the Handle (photo A).
- 2 Use the Base to scoop your ingredients (photo B).

## USING YOUR POPCORN BALL MAKER



- 3 Place the Lid on top of the Base. Use the Grip to twist back and forth to form ingredients into a ball (photo C).
- 4 If desired, place a popsicle stick in the Opening of the Lid (photo D).

## USING YOUR POPCORN BALL MAKER



- 5** Remove the Lid and place the ball onto wax or parchment paper (**photo E**).



## CLEANING & MAINTENANCE

- Your Popcorn Ball Makers are top-rack dishwasher safe and can also be washed using warm, soapy water.
- Never use abrasive cleaning agents on your Popcorn Ball Makers as this may damage their surface.
- Clean and dry Popcorn Ball Makers thoroughly after each use and before storing.
- Popcorn Ball Makers are microwave safe for 2-minute increments and can be used to melt ingredients like chocolate in the microwave.





# RECIPE GUIDE



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# MARSHMALLOW POPCORN BALLS

*Yields 7 balls*

## *Ingredients:*

½ cup popcorn kernels      ½ cup M&M'S®, chocolate  
3 tbsp butter                  chips or nuts (optional)  
2 cups mini marshmallows

## *Directions:*

1. Pop kernels using the Dash Fresh Pop or Smartstore™ Stirring Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Melt butter and marshmallows together in a medium saucepan. Pour marshmallow mixture over the popcorn and stir to coat. Fold in M&M'S®, chocolate chips or nuts, if desired.
3. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



Add a popsicle stick to any popcorn ball to make your treat even easier to eat!





## TRAIL MIX POPCORN BALLS

*Yields 7 balls*

### *Ingredients:*

2 tbsp butter	¼ cup chocolate chips
10 oz marshmallows	¼ cup raisins
8 cups Chex™ cereal	¼ cup M&M'S®
½ cup peanuts	

### *Directions:*

1. Melt butter in a medium saucepan, then stir in marshmallows until melted.
2. Pour the Chex™ into a very large bowl. Pour marshmallow mixture over, and gently fold the cereal to coat. Fold in peanuts, chocolate chips, raisins and M&M'S®.
3. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



## RICE KRISPIES® POPCORN BALLS

*Yields 5 balls*

### *Ingredients:*

10 oz marshmallows
4 tbsp butter
6 cups Rice Krispies®

### *Directions:*

1. Melt butter in a medium saucepan, then stir in marshmallows until melted.
2. Pour the Rice Krispies® into a very large bowl. Pour marshmallow mixture over, and gently fold the cereal to coat.
3. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



## CLASSIC CARAMEL POPCORN BALLS

*Yields 14 balls*

### *Ingredients:*

1 cup popcorn kernels	½ cup corn syrup
2 tbsp butter	¾ cup sweetened condensed milk
1 cup brown sugar, packed	1 tsp vanilla extract

### *Directions:*

1. Pop kernels using the Dash Fresh Pop Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Simmer butter, brown sugar, corn syrup and sweetened condensed milk over medium heat until it reaches 238°F.
3. Remove from heat, add the vanilla and pour mixture over popcorn. Toss to coat completely.
4. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



## CREAMY CANDY CARAMEL POPCORN BALLS

*Yields 12 balls*

### *Ingredients:*

1 cup popcorn kernels	¼ cup brown sugar	½ teaspoon almond extract
1 cup whipping cream	½ cup corn syrup	
1 cup white sugar	2 tablespoons butter	

### *Directions:*

1. Pop kernels using the Dash Fresh Pop Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Simmer cream, sugars, corn syrup and butter over medium heat until it reaches 238°F.
3. Remove from heat, add the almond extract and pour over popcorn. Toss to coat completely.
4. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



# PEANUT BUTTER CRUNCH POPCORN BALLS

*Yields 7 balls*

## *Ingredients:*

½ cup popcorn kernels  
½ cup corn syrup  
½ cup sugar

½ cup creamy peanut butter  
½ cup semi-sweet chocolate chips,  
optional

## *Directions:*

1. Pop kernels using the Dash Fresh Pop or Smartstore™ Stirring Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Simmer the corn syrup and sugar in a medium saucepan for 1 minute.
3. Remove from heat, add the peanut butter and pour over popcorn. Toss to coat completely. Fold in chocolate chips, if desired.
4. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.





## CHOCOLATE POPCORN BALLS

*Yields 7 balls*

### *Ingredients:*

½ cup popcorn kernels	3 tbsp cocoa powder
½ cup sugar	½ tsp salt
½ cup corn syrup	
4 tbsp butter	

### *Directions:*

1. Pop kernels using the Dash Fresh Pop or Smartstore™ Stirring Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Simmer the corn syrup, sugar, butter, cocoa powder and salt in a medium saucepan for 1 minute.
3. Remove from heat and pour over popcorn. Toss to coat completely.
4. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



## VEGAN MAPLE POPCORN BALLS

*Yields 7 balls*

### *Ingredients:*

½ cup popcorn kernels	½ tsp salt
1 cup maple syrup	1 tsp vanilla extract
2 tbsp coconut oil	

### *Directions:*

1. Pop kernels using the Dash Fresh Pop or Smartstore™ Stirring Popcorn Maker, or in a pot on the stove. Place popcorn in a very large bowl.
2. Simmer maple syrup, coconut oil and salt over medium heat until it reaches 245°F.
3. Remove from heat, add the vanilla extract and pour over popcorn. Toss to coat completely.
4. Scoop mixture with the base of the Popcorn Ball Maker and use the lid to form into a ball. Set formed balls on waxed paper.



## MORE RECIPE IDEAS



Drizzle melted chocolate over caramel popcorn or marshmallow popcorn balls.



Add a drop of food dye to marshmallow for a festive look.



Add in colorful candy or sprinkles for holidays.



Use the Dash Popcorn Ball Maker to scoop a ball of shaved ice.



FEEL GOOD  
GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit [bydash.com/feelgood](http://bydash.com/feelgood).

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com)



Hey Hawaii! You can reach our customer service team from **5AM to 5PM**. And also, **Alaska**, feel free to reach out from **6AM to 6PM**.

**STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY**

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to [support@bydash.com](mailto:support@bydash.com). There are no express warranties except as listed above.

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Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

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**TECHNICAL SPECIFICATIONS**

Stock#: DPBM004\_20210504\_V2

Made in China



This product has passed food safety testing in accordance with FDA guidelines.



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