



How to make Oreo Pops

INGREDIENTS:

- 1 package of Double Stuff Oreos
- 2 bags (12oz each) of milk chocolate candy melts (I use Wilton's)
- 24 lollipop sticks
- Decorations

DIRECTIONS:

- Gently twist apart Oreos. Some will break. No stress. Eat them.
- Place candy melts into a bowl.
- Melt candy melts in the microwave in 30 second increments, stirring between, until completely melted and smooth.
- Press a lollipop stick into white filling, making an indentation.
- Dip stick into melted chocolate and spread chocolate on top of white filling.



- Place stick into indentation and set top of cookie back on, cementing the cookie back together around the stick.
- Allow chocolate to harden. If you set cookies on a large plate as you put them together, you can place the entire plate into the fridge to speed the hardening process up.
- Once hardened, pick the cookie up using the lollipop stick and set into melted chocolate.
- Spoon melted chocolate over the Oreo to coat it.
- Gently tap the stick on the bowl's edge to allow excess chocolate to drip off.
- Slide bottom of cookie along edge of bowl to remove excess chocolate.
- Set cookie on parchment or waxed paper.
- Decorate as desired.

