

Gone-Fishing Oreo Pops

INGREDIENTS:

- One package of Double Stuff Oreos
- 2 (12 oz.) bags of Wiltons Candy Melts in light blue
- 1 (12 oz.) bag of Wiltons Candy Melts in white (optional)
- 24 Lollipop sticks
- 24 goldfish crackers
- ½ c. brown sugar
- Small pearl decorating sprinkles
- Small treat bags and ribbon, if you want to package them up to give away.

DIRECTIONS:

- Carefully twist apart all Oreo cookies. Do this slowly and gently- and expect that some will break.
- Melt about ½ cup white candy melts using a microwave-safe bowl in the microwave in 30 second increments, stirring between until completely melted and smooth.

Note: I use white to match the white Oreo filling, if you aren't particular about the inside of your Oreo being blue, you can just melt a little of the blue to use inside.

- Use a lollipop stick to make an indentation in the white filling of an Oreo.
- Dip the end of the stick into the candy melts, spread a little on top of the white filling and then press the stick into the indentation.
- Place the top of the Oreo back on and allow the candy melts to harden and cement the cookie back together with the stick inside.
- While you wait, melt your blue candy melts in the same manner as you melted the white, stirring until completely smooth.
- Once the cookies are firmly hardened back together, pick one up (using the stick) and dip it into the bowl of blue candy melts.
- Spoon candy melts over the top and sides.
- Gently lift the Oreo out of the candy melts, and tap the stick on the side of the bowl to allow the excess melts to drip off.
- Slide the bottom of the Oreo against the edge of the bowl to remove excess candy melts.
- Gently set the coated Oreo on clean parchment or wax paper.
- Immediately, set a goldfish in the center of the cookie, sprinkle brown sugar at the bottom, and place little pearl "bubbles" over the goldfish.
- Do this with each cookie and then allow them to harden completely.
- Serve as-is, or package up for giving away by sliding each cookie into a little treat bag and tying with a ribbon.

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