



Emoji Oreo Pops!

INGREDIENTS: (makes about 25 cookies)

One box of Double Stuff Oreos

One and a half bags of Wilton's Candy Melts in yellow

One box of Wilton's white fondant or make your own- [recipe here](#)

A little powdered sugar to roll the fondant out with

Gel food coloring in black, red and blue

You'll also need some lollipop sticks, (and a set of tweezers, some toothpicks and a small paintbrush are helpful!)

DIRECTIONS: (refer to blog for photos of techniques)

Make all the components for your Emoji faces first. They will be ready to place on the melted candy when the time comes!

Pull a small ball of fondant off the block of Wilton's white fondant and roll it into a ball.

Using a small rolling pin and a little powdered sugar, roll the fondant out like cookie dough and cut all the white pieces of the faces you want to make. You will need to "paint" the black lines on the big teeth with black gel food coloring. You can use a toothpick or a small brush to do this.

To color fondant, add gel to the center of the ball and knead it with your hands. You will get colored hands (unless you wear gloves).

Cut out colored pieces.

Once your pieces are finished, just let them sit and harden up a bit while you make your Oreo Pops!

Twist apart all of your Oreos.

Melt your yellow candy melts in the microwave in 30 second increments, stirring in between, until melted and smooth.

Dip the end of a lollipop stick into the melts, spread a little on the top of the white filling of the Oreo and then press the stick into the white filling.

Place the top of the Oreo back on so that the stick is in the middle with the filling.

Do this for all the Oreos, and set them on a cookie sheet to FREEZE for about 10 minutes.

Hold a pop by the stick, and spoon yellow candy melts over the top, bottom and sides of the Oreo.

Tap stick against the side of the bowl to get extra melts off, and gently pull the bottom of the Oreo along the edge of the bowl, scraping off excess melts.

Set Oreo on parchment paper to harden- but before it hardens, place your fondant face on top. I used my fingers, but tweezers and a toothpick would be helpful in placing and positioning each piece. Allow Oreo to harden up.

Brush away extra powdered sugar from face, and paint on some eyebrows for the faces that require some :)

Let these sit for a couple hours to fully harden (you can chill to speed this up) and then serve! I placed them in individual cello bags and tied them with ribbons to make giving them away easy!

Enjoy!