



## SPRINKLE COOKIE POPS

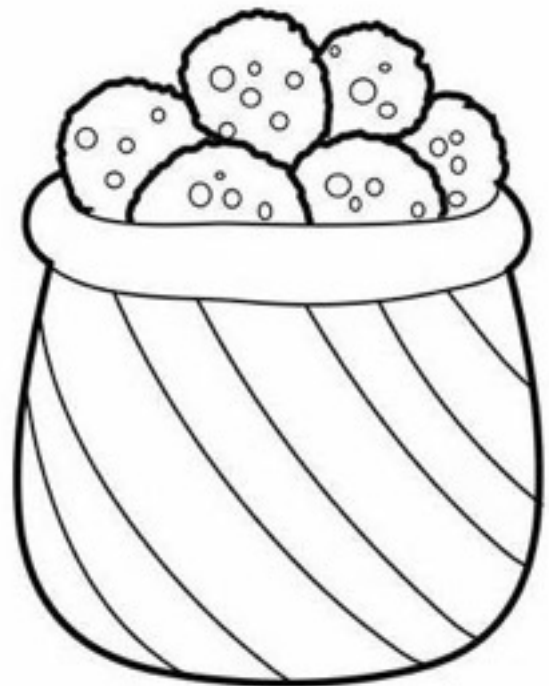
ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS:

- 2 packages of golden oreos, 8 sandwich cookies total
- 2 cups of orange candy melts
- 8 lollipop sticks
- Rainbow nonpareil sprinkles
- ½ teaspoon of melting crystals, canola or coconut oil

### UTENSILS:

- 2 bowls, microwave safe
- 1 teaspoon
- Measuring spoons
- offset spatula or bread knife
- parchment paper



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## INSTRUCTIONS:

1. Open the oreos, separating the cookie from the icing.
2. Place the candy melts into a microwave-safe bowl and ½ teaspoon of melting crystals or oil, and melt in 10-second increments. Melt and stir until you have a smooth consistency. If the chocolate is too thick, you can add an additional ¼ teaspoon of melting crystals or oil.
3. Take the lollipop stick and dip it into the melted chocolate. Then press gently onto the filling of the cookie. Then add a little bit of chocolate to the back side of the cookie and press together, to make sure both sides stick. Repeat the process for the remaining cookies, and put them into the freezer for 5 minutes.
4. While the cookie pops set, place your sprinkles in a small bowl and have a small offset spatula ready to work with (or a butter knife), just to help you lift the cookie up.
5. Take the cookies out of the freezer, and reheat the chocolate for 5 seconds.
6. Dip one side of the cookie pop onto the melted chocolate, then dip the other side and immediately, with the chocolate side down, dip it into the sprinkles bowl. Place on parchment paper to dry.

Cookies Cartoon:

<http://thelittleladybird.com>

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