

Halloween Cookie Pops

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Here's what you need:

Oreo's, I used Double Stuff

12 oz. bag of Wilton white chocolate melters, any color but I used white

Lollipop sticks

Halloween sprinkles

Line a baking sheet with parchment and set aside.

In a microwave safe bowl melt the chocolate melters in 30 second intervals and stir between heating until smooth and melted.

Dip the cookies by placing one in the melted chocolate and turning it in a circle to coat the bottom.

Then place on a fork and place a generous spoonful of the melted chocolate on top of the cookie.

Tap the excess off the cookie by tapping the fork on the side of the bowl until it is a nice even coating. I did this by trial and error until I got the right method. BELIEVE me they won't dip if already on the cookie/lollipop sticks they just pull right off the stick. LOL

Set the dipped cookie on the parchment and sprinkle with Holiday sprinkles.

After the chocolate has set up. Press the stick into the end of the cookie.

This was a little messy but fun to make. I used some cute Halloween tins and filled them with sugar to display the cookies in. They would also be great just served on a plate without the sticks. If you are making them for treats place a few in a cello bag and tie with a ribbon.

This is a fun activity for kids to make for friends too. The chocolate, even when melted, doesn't get super-hot, just warm so as long as there's supervision kids would love to make these.

I got approximately 12-16 for the double stuff Oreo's

Enjoy!