

Candy Bar Cookie Pops

Base on the recipe from Betty Crocker

Ingredients

10-14 fun sized candy bars with some sort of nougat filling
1 box chocolate cake mix
1/2 cup vegetable oil
1 egg
1/2 cup colored sprinkles or nonpareils
20-28 popsicle sticks

Cut each candy bar in half crosswise. Insert a popsicle stick into the side of each candy bar half. Set aside.

In a large bowl, mix cake mix, oil, and egg with a spoon or spatula until dough forms.

Using a medium cookie scoop or a tablespoon, form dough into a ball and flatten in the palm of hand. Place candy topped stick in center of dough and wrap dough around the candy, sealing well.

Press into sprinkles and place on a Silpat, parchment or foil lined baking sheet, about 2 inches apart. *Note: Be sure to line your sheets with something. If the caramel from the candy bar does ooze out of the cookie, it will peel off of foil or the Silpat nicely when it cools.*

Bake at 350 degrees F for 11-13 minutes. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Let cool on sheets for 2 minutes then remove to wire racks to cool completely, about 30 minutes. *Note: Use a spatula to move the cookie rather than moving it using the stick. The cookie will still be soft and the stick will either fall out or break the cookie*

For favors or bake sales, wrap in plastic wrap or favor bags and tie.

Makes 20-28 cookie pops.

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