



Easy Oreo Pops

INGREDIENTS:

- One package of Double Stuff Oreos
- 2 (12oz.) bags of Wilton White Candy Melts
- 24 Lollipop sticks
- Confetti sprinkles

DIRECTIONS:

- Carefully twist apart all of the Oreo cookies.
- Using one of the pop sticks, make an indentation in the white filling of each cookie.
- Melt the Candy Melts in the microwave in 30 second increments, stirring until completely melted and smooth.
- Dip the end of one stick into the melted white chocolate, drizzle a little in the center of the white cookie filling and then gently press it into the indentation made.
- Place the top of the cookie back on and allow white chocolate to harden (5 minutes or so), cementing the cookie back together with a stick inside.
- Holding the stick, lower the entire Oreo into the bowl of melted white chocolate, spooning it over the top and sides to cover it completely.
- Allow the excess chocolate to drain off and gently place covered Oreo on a piece of parchment paper to harden.
- Top with confetti sprinkles immediately before the chocolate hardens.
- Eat and enjoy!!!