



## Apple Oreo Pops

INGREDIENTS: (makes about 24 pops)

One box of Double Stuf Oreos

24 lollipop sticks

2 bags of Wilton's Candy Melts in red, yellow or green

About 5 tootsie rolls

About 1/4 cup of fondant, colored green (you can make a small batch of this or just purchase a box of Wilton's)

A leaf cookie or fondant cutter

Heart sprinkles (as desired to decorate)

5-10 Kraft caramels to make worms if desired.

DIRECTIONS:

1. Twist apart all of your Oreos.
2. Melt a small amount of candy melts (<1/4 cup) in the microwave in 30 second increments, stirring between until smooth.
3. Dip the end of a lollipop stick into the melts, and press into white filling of Oreo. Place other half of cookie back on top and press together.
4. Place Oreo and stick on a cookie sheet. Repeat this process with remaining Oreos, and then freeze all Oreos until firm (10-15 minutes).
5. While Oreos chill, make stems, leaves and decorations.
  - a. Make stems by rolling tootsie rolls out and cutting into short pieces.
  - b. Take colored fondant and roll it out. Use leaf-shaped cutter to cut out 24 leaves.
  - c. If you want wormy apples, simply unwrap a caramel, roll it out into a thin rope using clean hands, and press little lines in it using a small knife or toothpick. Cut them into little pieces to add as if they are crawling out of each apple.
6. Melt one bag of Candy Melts using method from above.
7. Once Oreos are chilled, hold with stick and dip into Candy Melts until completely coated.
8. Tap on side of bowl to get excess off, and drag across lip of bowl to scrape excess off back of cookie.
9. Set on parchment paper to harden.
10. Immediately set a tootsie roll stem on the top, along with a leaf.
11. Add any other decorations (hearts? worms...?)
12. Melt and use second bag of Candy Melts when you are finished with the first one.
13. Allow Oreos to harden up (at least an hour) before tying each one up in a bag (or putting them in an air-tight container for storage).