



Hairy Monster Oreo Pops

INGREDIENTS: (for about 24 cookies)

One package of Double Stuff Oreos

Wilton's Candy Melts- you need about a bag and 1/2- so if you do all three colors you need 1/2 bag of each.

Candy eyes

About 3 cups of shredded, sweetened coconut

Food coloring in desired shades

About 24 lollipop sticks

DIRECTIONS: (if you've never made Oreo Pops, check out our tutorial link on the blog post)

Place coconut in small zip-top bags and add food coloring in desired shades. Zip bag shut and shake and squeeze until coconut is completely colored. Set aside.

Twist apart all of your Oreos.

Melt your candy melts in the microwave in 30 second increments, stirring in between, until melted and smooth.

Dip the end of a lollipop stick into the melts, spread a little on the top of the white filling of the Oreo and then press the stick into the white filling.

Place the top of the Oreo back on so that the stick is in the middle with the filling.

Do this for all the Oreos, and set them on a large plate or cookie sheet to FREEZE for about 10 minutes.

Hold a chilled pop by the stick, and spoon candy melts (in desired color) over the top, bottom and sides of the Oreo.

Tap stick against the side of the bowl to get extra melts off, and gently pull the bottom of the Oreo along the edge of the bowl, scraping off excess melts.

Set Oreo on parchment paper to harden- but before it hardens, sprinkle a generous amount of coconut on the top of the candy melts, and gently press it up against the sides.

When all Oreos of a given color are dipped and covered, take the remaining candy melts and use a dab on the back of each candy eye-ball to "glue" these on top of the coconut. I used a toothpick to add this dab of candy melt to the eyeball.

Continue until you have all colors finished. Allow Oreo pops to completely harden (a couple of hours).

You can freeze them to speed up this process.

The BEST way to serve these is to wrap them in cello bags and tie them with a ribbon. This keeps all that coconut in place (and not all over the other colors of coconut!)

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