



Spiderweb Oreo Pops

INGREDIENTS: (makes about 24 pops)
One box of Double Stuff Oreos
24 lollipop sticks
2 bags of Wilton's Candy Melts in white
1/4 cup of Wilton's candy melts in dark chocolate
36-ish dark brown M&Ms

DIRECTIONS:
Make your spiders 1st.

Melt dark chocolate melts in microwave in 30 second increments, stirring in between until melted and smooth. Spoon into a small zip-top bag and clip a tiny corner off (or use a decorator tip, if you have one).

Pipe spider legs on parchment paper (see photo in blog) and place an M&M in the center. I make more than 24, because the legs sometimes break when you peel them off.

Let spiders harden while you assemble Oreos.

Twist apart all of your Oreos.

Melt a small amount of candy melts (<1/4 cup) in the microwave in 30 second increments, stirring between until smooth.

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.

Place Oreo and stick on a cookie sheet. Repeat this process with remaining Oreos, and then freeze all Oreos until firm (10-15 minutes).

Melt one and a half bags of white Candy Melts using method from above.

Once Oreos are chilled, hold with stick and dip into Candy Melts until completely coated.

Tap on side of bowl to get excess off, and drag across lip of bowl to scrape excess off back of cookie.

Set on parchment paper to harden.

Melt remaining white Candy Melts and place in a zip-top bag. Clip the corner off and drizzle over each Oreo to make a messy web-like pattern.

Immediately place a "spider" on this melted drizzle and allow everything to harden up for at least a couple of hours.

Once hardened, store in an air-tight container or tie up in little cello bags.

Enjoy!!!