



Oreo Ornament Pops

INGREDIENTS: (makes about 24-28 pops)

One package of Oreo Double Stuff cookies.
2 bags of Wilton's candy melts. One bag (8 oz) of Reese Peanut Butter Cup Minis- in white chocolate
Edible gold dusting powder (see blog for brand)
Fun Christmas sprinkles and jimmies

DIRECTIONS:

Make gold "caps" for ornaments first.

Spoon a little of the gold powder into a small bowl or plate, and add a bit of water until it is the consistency of a thick paint.

Use a food-grade brush to paint the gold on the bottom and sides of 24-28 peanut butter cups. Paint them all and then go back and give them a second coat to smooth out the parts that didn't stick the 1st time.
Set aside to dry.

Prepare Oreo Pops (there is a tutorial for these, if you have never done them, available on the blog post)

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 remaining 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 and immediately set a gold "cap" on the top edge to harden there as the candy melts solidify.

If you want to add sprinkles, do so before the Candy Melts get hard (stripes in other colors can be added later). Allow Oreo Pop to harden completely.

Decorate with other colors of Candy Melts, as desired. To make the stripes, I placed melted candy in a small zip top bag, clipped a corner and piped lines onto the Oreos.

Once everything has completely hardened, place into individual cello bags, or into an air-tight bag or container. These will stay good for weeks when sealed up.

Enjoy!