



Baby Chick Oreo Pops

INGREDIENTS: (makes 24-30 Oreo Pops)

1 package of Double Stuff Oreo cookies
1/4 cup of Wilton's candy melts in white
2 bags of Wilton's candy melts in yellow
1/8 cup of Wilton's candy melts in dark chocolate
Chocolate-covered sunflower seeds in yellow and orange

DIRECTIONS:

(If you want to simplify these- don't add a stick. Just dip the Oreos using a fork, and skip the following steps for inserting a stick!)

Gently twist apart all Oreos.

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

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

Place top of Oreo on, and set on a cookie sheet. When all Oreos have sticks inserted, pop these in the freezer for 15-20 minutes (until they are nice and firmly set).

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

Have parchment paper spread on your countertop and have your sunflower seeds ready.

Dip an Oreo into the yellow melts, spooning melts over top and sides. Tap on edge of bowl to get rid of excess and slide bottom of Oreo along edge of bowl to remove drips.

Place on parchment paper and while melts are still soft, gently place seeds in place (use photos as a guide). I used a clean tweezers to place these and adjust them. You can add a few flower sprinkles too, if you want! Allow these to harden.

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

Use a toothpick, wooden skewer, or food-grade paintbrush to add little eyes.

Allow these to harden completely.

Wrap these up in little cello bags tied with Easter ribbon for a fun treat! These will keep (sealed up) for several weeks.