



Honeybee Oreo Pops

INGREDIENTS: (makes about 24 pops)

One package of Double Stuff Oreos
2 bags of Wilton's candy melts in yellow
1/4 cup of Wilton's candy melts in white
Candy bees (see blog for link to purchase these)

DIRECTIONS:

Gently twist apart all Oreos.

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

Dip 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).

While these chill, cut bubble wrap (try to find a small bubble variety- I used 1/8" bubbles) into squares just big enough to cover the top of an Oreo.

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

Spoon yellow melts over the top of each chilled Oreo pop, making sure all sides are completely covered. Tap stick against side of bowl to remove excess candy melts and slide bottom against edge of bowl to take excess off.

Set coated pop on a sheet of parchment paper and gently press bubble wrap on top.

Repeat this with all Oreo pops and allow candy melts to harden completely (refrigerate to speed process up).

Gently peel bubble wrap off top of Oreo.

Use remaining candy melts to "glue" a bee on top. Simply use a toothpick or small knife to wipe a bit of melted yellow candy on the back of a candy bee, and set it on top. Allow this to harden.

Place each Oreo into a little cello bag, and tie with ribbon for a cute summer treat that will keep for weeks in a cool place! ENJOY!!!!