

Candy Heart Cookie-Pops

These whimsical treats make sweet gifts or party favors.

Ingredients

For Cookies:

2 cups sifted all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 stick unsalted butter
1 cup sugar
1 large egg
1 teaspoon LorAnn Pure Madagascar Vanilla Extract
24 - 6" sucker sticks



For Hard Candy Centers:

1 cup light corn syrup
2 cups sugar
LorAnn Super-Strength Flavoring Oil (any flavor)
LorAnn Liquid Food Coloring (any color)

Directions

1. In a large bowl, sift together flour, salt and baking powder. Set aside.
2. In a large bowl, cream together butter and sugar on medium speed of an electric mixer until fluffy, about 5 minutes. Beat in egg and vanilla.
3. With mixer on low speed, gradually add flour until combined. Gather dough and flatten into a disc. Wrap in plastic and chill for 1 hour.
4. Heat oven to 325 degrees F. Roll out dough on a well-floured surface to 1/4 " thick. Cut out rounds and large heart shapes with cutters. Use a small heart cutter to create cutouts at the centers of each round or large heart shape. Transfer to cookie sheet. Press one lollipop stick under each cookie. (You may want to have about 1/2" of the top of the stick visible in the cutout, when the candy is poured, this will allow the candy center to be eaten as a lollipop once the cookie has been eaten.) Chill until firm, about 15 minutes. Bake 8 - 12 minutes, until firm,

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but not browned. Once cookies are cool, transfer to a sheet of tin foil that has been lightly sprayed with cooking spray.

5. Prepare first batch of candy as directed in the Microwave Hard Candy recipe. After adding color and flavor of your choice, use a spoon to carefully fill the centers of the cookies with the hot candy, filling to the top of the cookie. Make candy mixture again using remaining ingredients and a different flavor and color; fill remaining cookies. Allow to harden (do not refrigerate). Store in an airtight container or wrap each cookie pop in a large sucker bag and tie with twist ties.

Makes about 2 dozen cookies, depending on size of cutters.

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