

Minted Chocolate Marshmallow Pops

Oh, so good...and simple to prepare! Fill a container with sugar to hold the finished marshmallows for a festive presentation.

Ingredients

1 package marshmallows
2 pounds chocolate candy wafers (milk or dark chocolate)
shortening
several drops LorAnn Peppermint or Crème de Menthe Super-Strength Flavoring Oil
eyedropper
large sucker sticks
small sucker bags
twist ties
waxed paper



Directions

1. Prepare marshmallows by inserting sucker sticks into flat part of marshmallow until tip is nearly poking out of the top.
2. Combine 1/2 package of candy melts and 1 tablespoon shortening into a microwave safe bowl (we used a 2-cup pyrex measuring cup) and melt according to package directions, being careful not to over-heat. If chocolate seems too thick to dip, add a bit more shortening and stir until no lumps are present.
3. Stir in 5 drops of peppermint oil; adding more by the drop until desired taste is achieved.
4. Dip marshmallows one by one into chocolate to cover completely. Gently tap off excess chocolate back into bowl.
5. Place marshmallow side down onto a sheet of waxed paper and allow chocolate to harden and dry completely.

To store, slip marshmallow into a sucker bag and secure with a twist tie.

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