



Natural Strawberry Lollipops

These pretty lollipops are bursting with luscious strawberry flavor!

Ingredients

Freeze dried strawberries

2 teaspoons Natural Strawberry Flavor

Hearts Lollipop Sheet Molds (4)

Sucker sticks (small)

Sucker bags & twist ties

LorAnn Gourmet Hard Candy Mix or Sugar Free Hard Candy Mix
(To make these lollipops without a mix, see our [Hard Candy Recipe](#))

Directions

1. Lightly spray clean, dry lollipop molds with cooking spray.
2. Place one or more dried strawberries in the cavity of each mold. Insert sucker sticks.
3. Make hard candy mix according to package directions (use of a candy thermometer is recommended).
4. Add Natural Strawberry flavor as instructed and stir with a metal spoon to mix.
5. Carefully spoon hot candy syrup into mold cavity.
6. Allow lollipops to harden at room temperature. Package individual lollipops in sucker bags and secure with a twist tie. Store at room temperature; do not refrigerate.

Makes about 20 heart-shaped lollipops



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