



Sparkling Wine Lollipops

These glittery lollipops are perfect for New Years Eve or any special occasion!

You can make these lollipops by following either our [Standard Batch Hard Candy Recipe](#) using the stove-top (yields about 16 lollipops) or follow our [Microwave Hard Candy Recipe](#) (yields about 8 lollipops).

If using the standard recipe, you will need four Bright Star Lollipop molds. For the microwave recipe you will need two Bright Star Lollipop molds.



Ingredients

Sugar

Corn Syrup

LorAnn White Liquid Food Coloring

LorAnn Sparkling Wine super strength flavor (or your favorite LorAnn super strength flavor)

Bright Star lollipop mold

Large lollipop sticks (6-inch)

Edible gold luster dust (found in the cake decorating section of craft stores and specialty cake and candy stores)

Large sucker bags - 4-inch x 6-inch (optional)

Directions

1. Lightly oil molds or lightly coat with non-stick cooking spray (use a paper towel to wipe off excess). Insert lollipop sticks as shown in picture (the lollipop sticks are slightly longer than the channel and the ends will need to hang off the edge. Be sure the top of the stick is in the middle of the star).
2. To make the lollipops, follow the directions for either the [Standard Batch Hard Candy Recipe](#) or the [Microwave Hard Candy Recipe](#) adding several drops White Liquid food coloring and Sparkling Wine flavor or flavoring of choice.
3. Once lollipops are completely cool, remove from molds. Using a new (clean!) paintbrush, lightly brush luster dust over the surface of the lollipops. Tie on ribbons if desired. Wrap individually in lollipop bags or store in a single layer in airtight containers. Store in a cool, dry place (do not store in refrigerator).

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