



Skull Pops

Prep Time: 15 min **Total Time:** 55 min **Servings:** 12, 1 pop each

Need a quick homemade Halloween treat? In just 15 minutes, you can enjoy these slightly scary, but very delicious, skull pops.

Ingredients

- 8-oz GHIRARDELLI White Vanilla Flavored Melting Wafers
- 12 Boo OREO Cookies
- 1 tube (0.67-oz) black decorating gel
- 1 Tbsp Halloween sprinkles
- 12 pieces string licorice (4 inches long each)
- 12 wooden pop sticks

Directions

1. **Melt** the GHIRARDELLI White Vanilla Flavored Melting Wafers using the instructions on the back of the bag.
2. **Dip** one end of each of 12 wooden pop sticks, one at a time, into melted wafers, then insert dipped end of stick into filling in each cookie.
3. Place in single layer on parchment-covered baking sheet.
4. Freeze 10 min.
5. Dip cookies, one at a time, into remaining melted wafers, turning to evenly coat both sides of each cookie. Shake cookie gently to let excess drip back into bowl. Return cookie pop to baking sheet.
6. Decorate with gel and sprinkles to resemble skulls as shown in photo.
7. Refrigerate 30 min or until firm.
8. Tie licorice pieces around pop sticks before serving.
9. **Refrigerate** 5 min or until firm.
10. **Use** reserved candy coating to attach 2 eyes to each cookie. Add mouths with the decorating icing.

Nutrition information

- Calories: 190
- Total fat: 10 g
- Saturated fat: 4.5 g
- Trans fatty acids: 0 g
- Cholesterol: 5 mg
- Sodium: 75 mg
- Carbohydrate: 25 g
- Dietary fiber: 0 g
- Total sugars: 21 g
- Added sugars: 21 g
- Protein: 1 g
- Vitamin A: 0 %DV
- Vitamin C: 0 %DV
- Vitamin D: 0 %DV
- Calcium: 2 %DV
- Iron: 4 %DV
- Potassium: 2 %DV

Tips

- **Ghost Pops** - Omit the sprinkles & decrease the white chocolate to 1-pk (4-oz). Dip cookies half-way into melted wafers; place on baking sheet. Use gel to draw ghost faces on cookies.
- **Family Fun** - Making the pops can be a fun family activity. An adult can assemble and dip the pops, then everyone can decorate their own. Have several colors of gel & sprinkles available so everyone can decorate their pop as desired.
- **Substitute** - Prepare using your favorite variety of OREO Cookies.

