



Apple Pops

You'll need:

- Oreo Cakesters
- Lollipop sticks
- Vanilla frosting
- Red gel food coloring
- Tootsie rolls
- Airheads (green)
- Styrofoam rectangle
- Narrow ribbon (optional)

Insert a lollipop stick into the cream-filled layer of each Oreo Cakester and lay flat on a cookie sheet lined with wax paper. Transfer tray to the freezer for at least 20 minutes.

Optional to take a "bite" out of some of my apple pops with the tip of a melon baller before freezing.

To create apple stems, unwrap Tootsie Roll candy and roll it back and forth on a clean work surface with the palm of your hand. Once it becomes the desired thickness, cut into 1/2" pieces.

Carefully cut green Airhead candy into small squares. Use your fingers to mold each piece into the shape of a leaf. Gently press the blade of a paring knife into the surface of candy leaves to mimic veining.

Spoon vanilla frosting into an 8oz. glass measuring cup and mix with red gel food coloring. Microwave tinted frosting for approximately 10-15 seconds. Stir heated frosting, it should be the consistency of melted chocolate.

Remove Cakesters from the freezer and dip, one at a time, into the warm frosting until evenly coated. Allow excess to drip back into the cup before inverting. Use the foam block to keep pops upright while decorating.

Working quickly, add a stem and leaf to the top of each apple before the icing sets, you may have to hold them in place for a few seconds.

Allow apple pops to cool completely before dressing up the lollipop sticks with ribbon.

Serve and enjoy!