Hot Cocoa Mug Cookie Pops

Candy cane handles and marshmallow tops



MAKES

12 pops

TIME

45 min active + setting

TOOLS

Food-safe flat sticks; piping bags

BAKER'S NOTE

Check every candy cane is unwrapped. This is a decorating project, so allow an unhurried session.

Ingredients

12 Double Stuf Oreo cookies
12 food-safe flat wooden treat sticks
12 oz red candy coating
3 oz chocolate candy coating
12 mini candy canes
1/2 cup mini marshmallows
1/4 cup ready-to-use white cookie icing
12 tiny edible gingerbread decorations, optional

How to Make It

1. Melt red and chocolate coatings separately as their packages direct. Open cookies; dip stick tips in red coating and sandwich between halves. Let set.

2. Spoon red coating over each pop and tap excess away; lay flat. Attach a candy cane as a side handle with coating and let firm.

3. Add a brown chocolate patch along the top as cocoa. Press in marshmallows and optional tiny edible gingerbread. Pipe white snowflakes on the red front; dry fully.

Serving & Storage

Airtight in a cool room up to 4 days. Pack flat in a rigid box; freezing can weaken glued-on handles.

Assembly variation developed for this collection.