



## Snowman Cookie Pops

**Prep: 30 minutes**

**Makes: 20 cookie pops**

- 2 cups vanilla candy coating
- 20 lollipop sticks
- 20 peanut butter sandwich cookies
- 3 tablespoons mini candy-coated milk chocolate candies
- 2 tablespoons mini chocolate chips
- 10 sour candy straws, cut crosswise into 5-inch strips, then halved lengthwise

**1.** Line rimmed baking pan with parchment paper. Melt candy coating as label directs. Dip 1 end of lollipop sticks into candy coating; insert about  $\frac{3}{4}$  inches into bottom of cookies through filling. Let stand 5 minutes or until set.

**2.** Dip cookies into vanilla candy coating to completely cover; place on prepared pan. Reheat melted chocolate as necessary if it begins to harden.

**3.** Arrange chocolate candies on cookies to make snowman “ear muffs” and “nose.” Arrange chocolate chips on cookies to make snowman “eyes” and “mouth.” Wrap 1 sour candy straw piece around center of each snowman cookie to make “scarf.” Refrigerate until ready to serve.

*Approximate nutritional values per serving (1 cookie pop):*

*213 Calories, 10g Fat (8g Saturated), 0mg Cholesterol, 56mg Sodium, 31g Carbohydrates, 0g Fiber, 21g Sugars, 15g Added Sugars, 1g Protein*

### Chef Tip

**For gift giving, insert 1 Snowman Cookie Pop into a small candy bag. Tie a ribbon in a bow around the bag and the cookie pop stick. Refrigerate until ready to serve.**

### Dietitian's Dish

- > Whether gifting or receiving sweets during the holidays, limit the portion size and consume just one serving. That will make it a truly special holiday treat!