



Flower Lollipops

With the Wilton Candy Melts you can easily make these delicious lolly's! These lolly's are ideal to give away at school or a party. Make the lolly's with several kinds of candy molds and candy melts. These cheerful lolly's have the taste of white chocolate and are very suitable for children. Perfect for birthday parties!

Boodschappenlijstje



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€5.82



FunCakes Chocolate Mould Flower

FC5044
€9.65



Melt the candy melts au bain-marie, in the microwave or in a chocolate smelter. Make sure the candy melts are well melted. You can add some cocoa butter drops through the melted candy melts to thin it.

Fill an icing bag with the melted candy melts and close the bag well. Cut the tip of the icing bag off. Fill the center points of the mold with yellow candy melts. After filling, softly tick on the table with the mold to remove all the air bladders.

Fill the molds completely with one of the other colors of candy melts. Don't forget to place the stick in it and cover the stick in a thin layer of candy melts. After this, softly tick on the table again. Repeat this until every section of the mold is filled.

To harden the lollipops well, place them in the refrigerator for a while. After they're hard, tick the mold upside down on the table to get the lollipops to fall out.

Made possible by Wilton. 