Saint Nicholas Lollipops

How nice are these Saint Nicholas lollipops? With these hand out lollies you can spoil everyone who has been nice. This tasty recipe from FunCakes is very simple and fun to make! The lollipops are made of deco melts and decorated with the nicest Saint Nicholas sugar decorations! As soon as the lollipops are ready, you can hand them all out!

Boodschappenlijstje

FunCakes Deco Melts Yellow 250g

F25115
€4.55

FunCakes Deco Melts Blue 250g

F25155
€3.64

FunCakes Nonpareils Red 80g

F51540
€2.85

FunCakes Sugar Decorations Sinterklaas set/12

F50265
€2.25

FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95

FunCakes Deco Melts Red 250g

F25130
€3.64

Silikomart Popsicle Sticks pk/100

S99400
€2.99

Ingredients

- FunCakes Deco Melts Red
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts Blue
- FunCakes Nonpareils Red
- FunCakes Nonpareils Blue
- FunCakes Confetti Gold
- FunCakes Sugar Decorations Saint Nicholas

Supplies

- FunCakes Decorating Bags
- Patisse Parchment Paper Sheets
- Silikomart Popsicle Sticks
- A baking Tray
- 3 microwave-safe bowls

Step 1: Melt the FunCakes Deco Melts

Melt the Deco Melts at max. 500 Watt in a bowl. Stir the melts well every 15 - 20 seconds. Stop heating as soon as the melts have almost completely melted, small pieces may still be visible. Now keep stirring until the melts have completely melted. Repeat this for all colors of deco melts.

Step 2: Prepare the Saint Nicholas Lollipops

Place a sheet of baking paper on a baking tray. Fill the decorating bags with the melted melts and cut a small tip. Use the decorating bags to make caps/circles of the melted melts on the baking

paper. Place the popsicle sticks in immediately and decorate them with the musket seeds, confetti and sugar decorations. Place the lollipops in the refrigerator for 15 minutes to harden.

This recipe is made possible by FunCakes.