



Marshmallow pops

Looking for a new way to make pops? What do you think of these Wilton marshmallow pops? Easily dip the marshmallows in the melted candy melts and decorate them as you wish. Perfect to give away as a treat.

Boodschappenlijstje



PME Lollipop Sticks -20cm- pk/25

LS173
€3.35



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Deco Melts -Pink- 250g

F25125
€4.45

Other materials:

- Marshmallows
- Baking paper
- Small brush

Melt the brown candy melts according to the instructions on the package. If the candy melts are too thick, add some cocoa butter drops of dipping aid. Place the lollipop sticks in the marshmallows. Dip the marshmallows complete in the melted brown candy melts. Tap to smooth and remove excess candy. Place the marshmallow on a with baking paper covered board or cake board and let them chill until firm, approx. 10-15 minutes.

Then melt the pink candy melts according to the instructions on the package. Dip marshmallows halfway into melted pink candy. Let the pops chill until firm, approx. 5 minutes.

Use a small brush to brush the top of the marshmallow with a bit of pipin gel. Now place the pink sugar pearls on the pops.



Made possible by Wilton.