

# HOMEMADE CHOCOLATE MINT POPS



Here's what you're going to need:

- 2 cups semi-sweet Chocolate Chips
  - Mint or Peppermint Extract
  - Cooking oil spray
  - Double boiler or glass bowl for microwave.
  - Rubber Spatula
  - Spoon
  - Lollipop Sticks
  - Chocolate Mould
  - Plastic Gift Bags
  - Ribbon
- Add two cups of your chocolate chips to a double boiler and melt slowly over medium low heat. Be sure to move your chocolate around so that it melts evenly. (You can melt the chocolate on a low power setting in the microwave if you have one)
  - While your chocolate is melting, prepare your candy moulds. Spray cooking oil onto a paper towel and oil down the sides of your mould.

Once your chocolate begins to look something like this...



- Now add a teaspoon of your mint extract and mix thoroughly.
- Drop the chocolate by the spoonful into your candy moulds.
- Once all of your moulds are full, place a lollipop stick into the centre of each candy.
- After the chocolate has hardened, pull each pop gently out of the candy mould.



Now that your chocolate pops have hardened, they are ready to be placed into a decorative plastic gift bag!

All that's left to do is wrap it in a bow!!!

