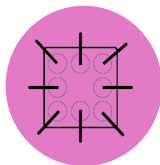




Lollipop preparation directions

1

Place the sticks in the lollipop mold. When preparing multilayered lollipops, you can place the sticks later, after the mold is filled with melted chocolate.

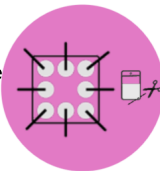


Put hot (not boiling) water in a cup. Place two chocolate bags in the cup. Two bags are enough for one preparation time. Wait until the chocolate in the bags has melted.

2

3

Trim one corner of each chocolate bag and squeeze the melted chocolate into the mold. You can make the lollipops in a single color, a blend of two chocolates, or even multilayered (by squeezing chocolate onto a part of the mold, letting it solidify in the refrigerator, and then continuing).



You may smooth the chocolate with a spoon. Sprinkle decoration mixture on them, and place the lollipops with the mold in the refrigerator to set.

4

5

Approximately half an hour later, you can press the lollipops out of the mold. Consume them within three days. You can store the candies at room temperature, but avoid direct sunlight.



Enjoy your sweets!





Recommends

1

The QR code opens a link to a video tutorial on making multi-colored lollipops.



2

Before the first use of the lollipop mold, carefully wash the silicone mold with warm water and dish soap. Sticks are reusable. Do not throw them away.

3

Use the mold for baking cookies, or making popsicles. The mold withstands temperatures from -20°C to 230°C . Plastic sticks are not ment to use in the oven (they will melt), but you can use them in a freezer.



4

You can crush caramel candies and place the crumbs in the mold. Transfer the mold to the oven and let the crumbs melt. Take out the mold, insert sticks into the melted caramel, let it cool, and you'll have caramel lollipops.



Warning

Not suitable for children under 3 years. Choking hazard - small parts may be swallowed or inhaled. For use only under adult supervision.

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