



[Shamrock Candy Suckers](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Cook Time: 3 Minutes

Total Time: 30 Minutes

Ingredients:

- 12 oz Dark Green Candy Melts
- 8.87 oz Milk Chocolate Hearts

Directions:

- Place your dark green candy melts in a microwave-safe bowl and heat in the microwave for approximately for 3-4 minutes at 50% power, stirring every 30 seconds until completely melted and smooth.
 - Hold the chocolate heart with your fingers with the top facing down and dip the top section into the candy melt. Leave a small amount of the chocolate showing.
 - Place on wax paper.
 - Repeat the chocolate dip with two more chocolate (you need three to form a shamrock).
 - Place the bottoms of the hearts in the candy melt and connect them all together.
 - Dip the lollipop stick in the candy melt and place in the center of the three hearts. Used the stick to add a little candy melt to the top of where the hearts connect to make certain they are secure (they will harden together).
 - Allow to harden (approximately 15 minutes).
 - Place a cellophane bag over the shamrock candy sucker and tie with a ribbon.
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- Makes (approximately) 10 Easy Shamrock Candy Suckers