



[Lip Pops Recipe](#)

Instructions (and tutorial photos) found on AnnsEntitledLife.com

- 5 oz [Wilton Pink Candy Melts](#)
- 1 TBSP [Lorann Cherry Flavoring](#)
- 1 tsp [Red Sugar Sprinkles](#)
- 5 6" [Lollipop Sticks](#)
- [Plastic Lip Chocolate Mold](#)

Lip Pops Directions:

- In a microwave safe dish, melt your pink candy melts in the microwave, on 50% power for 3-4 minutes until melted (stir every 30 seconds)
- Add a tablespoon of your cherry flavoring to your melted chocolate; mix well.
- Note: If your chocolate starts to become chunky add a tablespoon of crisco and microwave again on 50 % power for 30 seconds and mix.
- Place a divided teaspoon of red sprinkles in the lip molds (divide that teaspoon among all five lip molds).
- Place a [lollipop stick](#) into each mold.
- Carefully pour or scoop your melted chocolate into the lip molds.
- Set in the refrigerator for 20 minutes to allow the chocolate pops to harden.
- Once your chocolate lip pops are hard, carefully pop them out of the molds.
- Wrap with cellophane and tie with a ribbon for gifting, or serve as is.