Easy Biscuit Pops

Recipe source: [National Program](https://www.nationalprogram.com)
Serves: 12
Difficulty: Easy

**Fresh from the garden:**

**Ingredients:**
- 1 x Box of Oreos (or any other cream filled biscuit)
- 1 x white chocolate melts/bits
- 35 skewers
- Sprinkles

**Equipment:**
- Skewers
- Microwave bowl
- Small bowl
- Fork
- Tray
- Baking paper

**What to do:**

1. Skewer each biscuit with the thin wooden skewer instead.
2. Place the chocolate pieces in a microwave proof bowl.
3. Place the sprinkles in a bowl.
4. Microwave the chocolate for 60 seconds and stir till smooth.
5. Place the biscuit into the melted chocolate, Use a fork to lightly cover it.
6. With a fork supporting the biscuit place the biscuit into the sprinkles and cover with sprinkles.
7. Lift the biscuit out of the sprinkles and place on a tray lined with baking paper.
8. Place in the fridge and let set for 30 minutes.

**Notes:**
- if you try and use the stick to manoeuvre the biscuit around the chocolate or sprinkles there is a chance that the biscuit will fall apart in the mix, depending on how thick the cream in the biscuit is or how thick the pop stick is. So be gentle at each covering stage. I used a couple of different types of sprinkles, you can also dip in the chocolate, place on tray and cover just the one side with sprinkles.