

Less than 30 minutes

Makes 8 lollies

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Ingredients:

- 2 slabs (150g each) dark, milk or white chocolate + extra for decorating
- 8 bamboo skewers or lolly sticks
- Mini marshmallows, sprinkles, sweets or chopped nuts, for decorating

Method:

1. Line 2 large baking trays with baking paper.
2. Place skewers or lolly sticks about 10cm apart on baking paper.
3. Melt chocolate in a large heatproof bowl in the microwave, stirring every 30 seconds until smooth.
4. Spoon 2 Tbsp (30ml) melted chocolate over the top of a skewer.
5. Flatten chocolate slightly with the back of a spoon and shape into a disc.
6. Decorate with marshmallows, sprinkles, sweets and nuts.
7. Repeat with remaining chocolate and skewers.
8. Chill in the fridge for about 5 minutes or until chocolate is firm and set.
9. Remove and store in a cool, dry place until ready to serve.

Cook's note: Don't refrigerate overnight as it may cause a fatty layer to form around the lollies.