

Maple and cream cheese lollypops |

Recipe for 12 tapas



Description

A festive and different way to eat cookies.

Note

This is a basis! You can do that with anything! As long as the chocolate at hand is of great quality and at the proper temperature.

Ingredients

Lollypops

- 300 Gr Maple cookies
- 250 Gr Cream cheese
- 100 Gr Dark chocolate
- 50 Gr Hazelnuts

Preparation

- Preparation time **30 mins**

Lollypops

In a big bowl, crush the maple cookies in small chunks, add the cream cheese, roll them into balls (about litchi size) insert a skewer in each of them. Put them in the freezer from 15 minutes to an hour. During this time, crush the hazelnuts and roast them in the oven. Melt the chocolate in a bain-marie. Finish by rolling the lollypops in the chocolate and then proceed with the hazelnuts. Let them stand upwards until they have solidified.

Bon appétit!