

Marshmallow Lollipops

Recipe

Ingredients

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MUJI Chocolate Marshmallow — 10pcs
 White Chocolate Compound — 100gm
 Hundreds & Thousands Coloured Balls — 40gm
 Rice Crispies — 40gm
 Lollipop Sticks — 10pcs
 Ribbons — 10pcs

Alternatives

MUJI Matcha Cream Marshmallow — 20pcs
 MUJI Yoghurt Marshmallow — 20pcs

Serves: 10 sticks



Directions



1. Insert lollipop stick into marshmallow, and set aside.



2. Melt the white chocolate compound using the microwave until it turns into liquid. Allow to cool a little.



3. Dip the marshmallows into the melted white chocolate and allow the excess to drip off.

You can swap plain sticks to coloured ones for a pop of colours.

Note: melting time is estimated at 10seconds.



4. Dip the marshmallow into the hundreds & thousands coloured balls or rice crispies. Allow to set.



5. Once the marshmallow lollipop is set, tie a piece of ribbon around the stick as shown in the photo. Store at room temperature up to 5 – 7 days.

Kids will love making these sweet chewy marshmallow pops that are great for any occasions!

