



Desserts, Kids, Flour Tortillas, Catering, Sweets & Desserts

Melt in Your Mouth Snowflakes

Prep time: 10 Cook Time: 12 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		6 Each
Butter		melted	4 Tbsp.
Chocolate Covered Caramel Candy			12 Each
Dark Chocolate		tempered (or chocolate bark)	2 Lbs.
White Chocolate		tempered (or white chocolate bark)	2 Lbs.
Peppermint Candy		ground	As Needed

Instructions

1. Pre-heat a conventional oven to 350°F.
2. Using an approximately 2" snowflake cookie cut-out, cut 4 snowflakes out of each tortilla. Place on a parchment lined sheet tray and brush each with butter. Bake in the oven for 8 minutes, or until crispy.
3. Remove the tortillas from oven and place a chocolate covered caramel candy in the middle of 12 of the snowflakes. Place the snowflakes back in the oven for 1 minute. Remove from oven and place a 4" skewer in the middle of each candy. Top each snowflake with candy and an additional snowflake, creating a sandwich, being sure to line up the edges of the snowflakes. Allow to cool to room temperature.
4. Once cooled and the middle chocolate is set, using a spoon, take 6 of the snowflake pops and cover half the snowflake in melted dark chocolate on both sides, being sure to gently tap off the excess chocolate. Immediately dip both sides in the ground candy cane and place on a parchment lined sheet tray to cool and set. Repeat these steps with the white chocolate for the remaining snowflake pops.
5. To serve, plate pops on a platter or stick the skewers into a vase, or holiday decorated foam block.

