



## Grandma Kikta's Cookie Pops



### Ingredients:

- 1 cup sugar
- 1 cup of brown sugar well packed
- 1 cup of oleo (2 sticks), soften
- 1 cup peanut butter
- 2 tsp. vanilla
- 2 eggs
- 3 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 40 wooden sticks
- 20 fun size milky way or snicker bars cut in half

### Directions:

1. Heat oven to 375
2. In large bowl combine first six ingredients; beat well
3. Add flour, baking powder, baking soda and salt; mix well.
4. Insert a stick into the cut side of each candy bar.
5. Make 40 1 1/2 -inch balls (I use a 1 1/2 inch cookie dipper)
6. Wrap a ball on each bar on a stick. Make sure the bar is completely covered.
7. Place on an ungreased cookie sheet. (about nine to a sheet). Bake for 13 to 15 minutes until lightly brown.
8. Cool 5 minutes remove from pan.

May be dipped in chocolate.

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