



White Chocolate-Lemon Pie Pops

READY IN



35 min.

SERVINGS



16

CALORIES



216 kcal

DESSERT

Ingredients

- ☐ 14.1 oz pie crust dough refrigerated softened (2 Count)
- ☐ 16 celery stalks
- ☐ 0.5 cup lemon curd
- ☐ 0.5 cup peppermint candies white
- ☐ 1 eggs slightly beaten
- ☐ 1 serving granulated sugar
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk

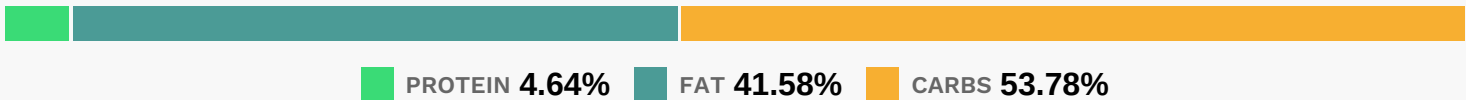
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter
- ☐ rolling pin
- ☐ pastry bag
- ☐ lollipop sticks

Directions

- ☐ Heat oven to 425°F. Spray cookie sheet, or line with silicone baking mat.
- ☐ Sprinkle flour on work surface. Unroll 1 pie crust on surface. Using 2-inch heart-shaped cookie cutter, cut hearts from crusts; place on cookie sheet. (Leftover pastry can be rolled in a ball, rolled out with a rolling pin and recut.)
- ☐ To make each pie pop, lightly press lollipop stick into heart so that it rests in center. Top each round with 1/2 teaspoon lemon curd and a few baking chips. Repeat cutting out hearts with other pie crust; cover each with second heart crust. With fork or lollipop stick, press around edges to seal.
- ☐ Brush tops of pops with beaten egg; sprinkle with granulated sugar. If desired, cut out small hearts from dough scraps and place on top.
- ☐ Bake about 15 minutes or until golden brown.
- ☐ Remove from cookie sheets; cool completely on cooling racks.
- ☐ Mix powdered sugar and milk to form a thin frosting.
- ☐ Place in pastry bag or decorating tube, and zigzag over top of each for decorative finish.

Nutrition Facts



Properties

Glycemic Index:8.76, Glycemic Load:0.57, Inflammation Score:-1, Nutrition Score:2.2056521838126%

Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 215.66kcal (10.78%), Fat: 10.05g (15.46%), Saturated Fat: 4.77g (29.8%), Carbohydrates: 29.24g (9.75%), Net Carbohydrates: 28.54g (10.38%), Sugar: 16.67g (18.53%), Cholesterol: 10.45mg (3.48%), Sodium: 135.93mg (5.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.52g (5.05%), Manganese: 0.12mg (5.79%), Folate: 20.22µg (5.06%), Vitamin B1: 0.07mg (4.78%), Iron: 0.71mg (3.95%), Vitamin B2: 0.06mg (3.62%), Vitamin B3: 0.69mg (3.46%), Selenium: 2.37µg (3.38%), Vitamin K: 3.01µg (2.87%), Fiber: 0.7g (2.81%), Phosphorus: 26.29mg (2.63%), Calcium: 21.37mg (2.14%), Vitamin B5: 0.16mg (1.6%), Magnesium: 4.74mg (1.19%), Potassium: 41.41mg (1.18%), Copper: 0.02mg (1.14%), Zinc: 0.16mg (1.08%), Vitamin B6: 0.02mg (1.06%), Vitamin E: 0.16mg (1.04%)