



White Chocolate-Lemon Pie Pops

READY IN



35 min.

SERVINGS



16

CALORIES



238 kcal

DESSERT

Ingredients

- 16 celery stalks
- 1 eggs slightly beaten
- 16 servings granulated sugar
- 0.5 cup lemon curd
- 2 tablespoons milk
- 0.5 cup vanilla extract white
- 1 cup powdered sugar
- 1 box pie crust dough refrigerated softened

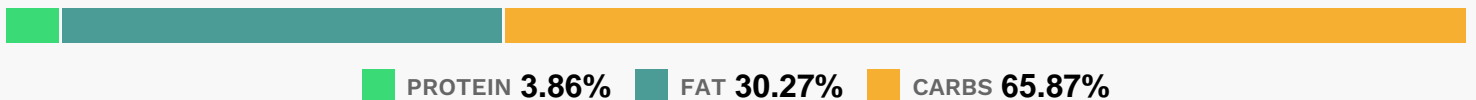
Equipment

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

Directions

- Heat oven to 425F. 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:8.43, Inflammation Score:-1, Nutrition Score:2.2726086831611%

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: 237.62kcal (11.88%), Fat: 7.54g (11.6%), Saturated Fat: 2.58g (16.12%), Carbohydrates: 36.9g (12.3%), Net Carbohydrates: 36.2g (13.16%), Sugar: 24.52g (27.25%), Cholesterol: 10.45mg (3.48%), Sodium: 132.11mg (5.74%), Alcohol: 2.24g (100%), Alcohol %: 4.25% (100%), Protein: 2.16g (4.33%), Manganese: 0.13mg (6.56%), Folate: 20.23µg (5.06%), Vitamin B1: 0.07mg (4.83%), Vitamin B2: 0.07mg (4.11%), Iron: 0.72mg (4.02%), Vitamin B3: 0.72mg (3.6%), Selenium: 2.44µg (3.48%), Vitamin K: 3.01µg (2.87%), Fiber: 0.7g (2.81%), Phosphorus: 26.69mg (2.67%), Vitamin B5: 0.16mg (1.63%), Potassium: 51.27mg (1.46%), Copper: 0.03mg (1.41%), Magnesium: 5.53mg (1.38%), Vitamin B6: 0.02mg (1.15%), Zinc: 0.17mg (1.13%), Calcium: 11.11mg (1.11%), Vitamin E: 0.16mg (1.04%)