



# Crispy Valentine Heart Pops

6 servings



Easy

up to 40 Min.



## Ingredients:

### For the heart pops:

300 g Dr. Oetker 26% White Chocolate (x2 bars)  
75 g Unsalted Butter (3 oz)  
50 ml Golden Syrup (2oz)  
2.5 ml Dr. Oetker Madagascar Vanilla Extract (1/2 tsp)  
Dr. Oetker Red Extra Strong Food Colour Gel (Approx 15 drops)  
100 g Rice Krispies (3 1/2 oz, or toasted rice cereal)

### To decorate:

Dr. Oetker Chocolate Hearts  
about 5 g Dr. Oetker Fairy Princess

- 1 Line a large board or tray with baking parchment. Break up 225g (8oz) White Chocolate into a large heatproof bowl. Add the butter and syrup. Place the bowl over a saucepan of barely simmering water until melted. Remove from the water, stir in the Vanilla Extract and about 15 drops Red Food Colour Gel and mix well to make a pretty pink coloured mixture.
- 2 Stir in the rice cereal and mix well to make sure the cereal is well coated. Transfer to a bowl and leave to cool..
- 3 Divide the mixture into 6 equal portions. Place an 8cm (3 1/4 inch) heart shaped cookie cutter on the lined board and firmly press a portion of the mixture into the cutter, making sure it fills the cutter completely. Remove the cutter and turn the crispy heart shape over. Repeat with the other portions.
- 4 Carefully push a cake pop or lolly stick through the bottom of the heart into the middle, and press down gently to make sure the stick stays in place. Chill for at least 30 minutes until firm and set.
- 5 To decorate, put the remaining White Chocolate in a small heatproof bowl and place over a saucepan of barely simmering water to melt. Remove from the water and cool for 10 minutes.



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- 6 Hold a heart pop over the bowl of melted chocolate and spoon chocolate over half the heart, spreading the chocolate smoothly using the back of the spoon, to cover half the top and side. Place back down on the board and sprinkle with Pink Neon Sugar before the chocolate sets. Use a small dot of melted chocolate to stick the Chocolate Hearts in place.
  
- 7 Once all the hearts have been covered and decorated in the same way, leave them in a cool place for a few minutes to set. Your Valentine hearts are now ready to serve and enjoy!

Tip from the Test Kitchen

- Once the hearts have set completely, they will be firm enough to wrap in cellophane or pop into food bags. Tie with a pretty ribbon for the perfect finishing touch. Store in a cool place until ready to present.

