

# Penguin Pops

*Tip: Prepare all the penguin parts and melt the almond bark before removing the ice-cream pops from the freezer.*

1 to 2 boxes of chocolate-covered ice cream pops  
(we used Talenti® Gelato Pops with 3 pops per box)

Chocolate wafer cookies for the flippers

Large white pearl sprinkles for eyes

Blue sprinkles for eyes

Small white pearl sprinkles for bellies

Gummy orange candies for beaks and feet

Almond bark, melted, for glue

Small food-safe paintbrush

Parchment paper



*Preparation: gather all the penguin parts so you can assemble each one quickly and pop it back into the freezer until serving time.*

1. For the wings, break the cookies in half.

*Tip: To break the cookies in half evenly, score a line down the cookies using a sharp knife, then break them along the score line.*

2. For the eyes, count out 2 large white pearl sprinkles and 2 blue sprinkles per penguin.

3. For the beaks, cut the top and bottom ends from gummy orange segments, leaving the middle section for the penguin feet. Repeat with additional gummy segments until you have enough for all your penguin pops.

4. For the feet, cut the middle sections of the gummy oranges in half.

5. For the bellies, fill a small bowl with small white pearl sprinkles.

## Assembly

6. Melt the almond bark using a double boiler or at 30-second intervals in the microwave until you have about 1 cup of melted bark.

7. Remove 1 ice-cream pop from the freezer. Start with the belly by painting a triangle or Christmas-tree shape with the melted almond bark at the bottom center area of the front of the pop (stick side down), then dip the painted area into the bowl of small white pearl sprinkles to cover the almond bark.

8. Next, add dots of almond bark to the top of each cookie half and attach the cookies to the body on either side of the sprinkled belly.

9. Using small dots of melted almond bark, attach 2 eyes and a beak above the wings, and then add the feet below the belly.

10. Place the penguin pop on a parchment-paper-covered baking sheet and return it to the freezer, and then begin your next pop. Repeat until you've created your colony of penguin pops. Reheat almond bark in microwave in 10-second intervals, if necessary, to keep its melted consistency.

Makes 3 to 6 penguins

