

PEPPERMINT MARSHMALLOW WANDS

Marceline's Confectionery - Downtown Disney District - Disneyland® Resort



MAKES 8

INGREDIENTS

- 2 (12 ounce) jars hot caramel topping
- 8 large lollipop sticks
- 24 large marshmallows
- 1 (10-ounce bag) dark melting chocolate
- 1 cup crushed peppermints (15 candy canes, crushed)

DIRECTIONS

1. Melt caramel in medium saucepan over medium-low heat. Keep warm.
2. Dip one end of each lollipop stick in 1 inch of water.
Skewer 3 marshmallows onto each stick, starting at the wet end.
3. Dip marshmallows into caramel, gently tapping to remove excess caramel and place on parchment paper.
Cool caramel at room temperature for 30 minutes, until caramel is set.
4. Melt dark chocolate in medium saucepan over low heat. Keep warm.
5. Place crushed peppermint in shallow bowl.
6. Dip caramel-coated marshmallows into melted dark chocolate, gently tapping to remove excess chocolate.
Gently roll wand in crushed peppermint; place on clean parchment paper.
Repeat for all wands.
7. Cool at room temperature for 15 minutes, until chocolate is set.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.