

Super Sour Super Novas

Dough:

1 1/4 cups sugar
1 cup shortening
2 eggs
1/4 cup Karo Light Corn Syrup
1 teaspoon vanilla
3 cups flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 (6-inch) lollipop sticks, as needed
1 1/2 tablespoons meringue powder
2 cups confectioners' sugar
2 teaspoons citric acid (sour salt)
3 1/2 tablespoons warm water
Food coloring (to match color of pop rocks candy)
6 tablespoons pop rocks candy, any flavor
6 tablespoons multicolored sanding sugar

Preheat oven to 375 degrees F.

Cream together the sugar and shortening. Beat in eggs, Karo corn syrup and vanilla until fluffy and well blended. Stir together flour, baking powder, baking soda and salt. Gradually beat in flour mixture on low speed until well blended.

Divide dough into 4 parts, wrap in plastic and refrigerate for at least 1 hour. Working with one piece of dough at a time, roll dough 1/4-inch thick and cut out assorted sized stars, dipping cookie cutters in flour as necessary. Place cookies on parchment-lined baking sheets and insert lollipop sticks firmly in sides of cookies. Bake for 5 to 7 minutes or until cookies are lightly browned around the edges. Let cool for 3 minutes on sheets before transferring to racks to cool completely. Repeat with remaining dough.

Beat together meringue powder, confectioners' sugar, citric acid and water in a mixer at low speed for about 7 minutes. Stir in food coloring to reach desired shade. If necessary, add additional water, 1/2 teaspoon at a time, to thin icing to a pourable consistency.

Mix together pop rocks candy and sanding sugar in an absolutely dry shallow bowl.

Pour icing over the cookies. When icing is not quite dry, dip cookies, icing-side down, in sugar mixture. Cookies are best eaten on the day they are made.

Yields: 3 – 4 dozen cookie pops