

## Valentine's Chocolate and Cereal Heart Lollipops

Makes 6

### Ingredients:

360g White Chocolate (or dark or milk)  
30g Nesquik  
30g Cheerios  
3 Strawberries, halved lengthways  
Additional Nesquik and Cheerios for  
decoration (approx 26 pieces per  
lollipop)  
Lollipop sticks



### Method:

- 1 Break the white chocolate into small pieces, and microwave on medium in 20 second blasts, stirring every time, until melted, but not hot.
- 2 Divide the chocolate into the 2 mixing bowls, and stir in the Nesquik into one bowl and the Cheerios into the other, mix well to combine.
- 3 Line one chopping board, or baking sheet with greaseproof paper. Using the teaspoon, make heart shaped pools of the cereal chocolate mixture on the prepared board, and place the lollipop sticks into the chocolate at one end, twisting it to coat it and make secure.
- 4 While the chocolate is still wet, decorate the lollipops around the edges with the Nesquik or Cheerios, then place half a strawberry in the centre.
- 5 Chill for 10 minutes, until set.
- 6 Peel the chocolate lollipops off the greaseproof paper.
- 7 Display them in long glasses filled with cereal and serve.

**Tip:** You could use a mix of dark, white, milk chocolates to create colourful lollipops. Swap grapes, kiwi or Satsuma, or try blueberries, raisins or other small dried fruit. If taking in a lunch box, as a special treat, ideally wrap in cellophane wrap and tie with red ribbon!

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