**Cookie Dough Pumpkin Pops (Gluten Free/Eggless)**

Yields: 15 pumpkin pops

Prep: 25 minutes, 2 hours chill time | Bake: 0 minutes | Total: 2 hours 25 minutes

Ingredients:

For Cookie Dough:

* 2 cups Gluten Free old fashioned oats (may substitute for non-GF oats)
* 1 stick unsalted butter (room temperature)
* 1/3 cup sugar
* ½ cup brown sugar, packed
* 2/3 cups chocolate chips
* 2 tablespoons milk (any kind)
* 1 teaspoon vanilla extract
* ½ teaspoon salt

Other ingredients & materials:

* Orange melting chocolate
* Green fondant
* Lollipop Treat sticks

Instructions:

1. Place a piece of parchment paper on a plate and set aside.
2. Add softened butter, both sugars, vanilla and milk to the bowl of a standup mixer and mix on medium speed until combined and smooth.
3. Add oats and salt to the bowl – mix until incorporated.
4. Stir in chocolate chips.
5. Scoop out heaping tablespoons of the dough and use clean hands to roll into balls. Place balls on plate covered in parchment paper. Continue this process until all dough is used.
6. Place the cookie dough balls in the freezer for 2 hours.
7. After 2 or more hours, melt the orange chocolate. Place the orange melting chocolate into a microwave safe bowl and microwave for 1 minute at 50% power. Continue microwaving on high in 30 second intervals, stirring in between, until all chocolate is melted through.
8. Immediately take the cookie dough balls from the freezer and dip them into the melting chocolate – completely coating the surface. Use a spoon to help pour the chocolate over the top. Place back on parchment paper and poke a treat stick through the top of the each.
9. Place the pumpkin pops in the fridge while completing the next step.
10. Using a knife, cut off a small bit of green fondant and roll it in your hands to create a stem and a vine for the pumpkin. Do this for the amount of pumpkins you’ll need.
11. Remove the pumpkin pops from the fridge and gently place the green stems and vines on each pumpkin pop to complete the treat.
12. This dough softens quickly so it’s best to keep the pops refrigerated and dough firm until ready to serve.