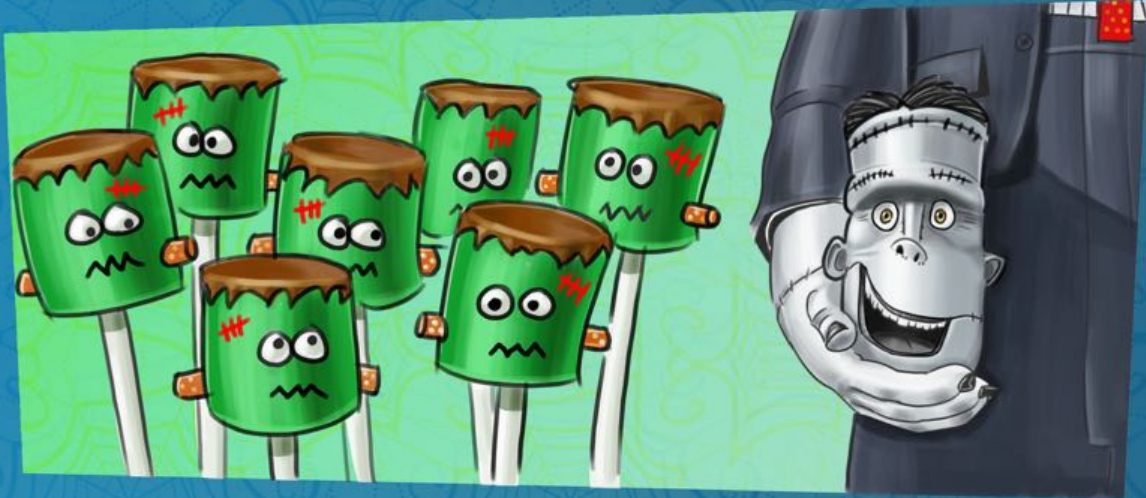


HOTEL TRANSYLVANIA 2

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FRANKENSTEIN MARSHMALLOW POPS



Ingredients

Green candy melts
Marshmallows
Small pretzel rods
Semisweet chocolate chips
Candy eyeballs
Edible red and black markers

Equipment: toothpicks; lollipop sticks or colorful straws

Instructions

- 1) Melt the green candy melts in a microwave or double boiler according to package directions until they are fully melted.
- 2) Push the lollipop sticks into the marshmallows then dip the marshmallows into the melted candy, turning to cover them completely. Stand the marshmallows upright in a glass filled with uncooked rice or oatmeal and place the glass in the fridge until the chocolate has cooled and hardened slightly, about 5 minutes.
- 3) Melt the chocolate chips in a microwave or double boiler until smooth. Dip the tops of each of the coated marshmallows in the chocolate to form the hair, and using a toothpick, drag the chocolate down toward the base of the marshmallow to form spikes of hair. Return the marshmallows to the fridge until the chocolate has hardened, about 5 minutes.
- 4) Break the ends off of the pretzel rods to form the small (about 1/8-inch) "bolts" for Frankenstein's neck. Carefully push one piece of pretzel into each side of the marshmallow about 1/3 of the way from the bottom.
- 5) Using a toothpick and the remaining melted chocolate, dab two small dots of chocolate onto each marshmallow and press on the candy eyeballs.
- 6) Using the black edible marker, draw on a mouth, and then using the red edible marker, draw on a laceration on Frankenstein's forehead. Enjoy the marshmallow pops immediately or store them in an air-tight container in the fridge until ready to serve.