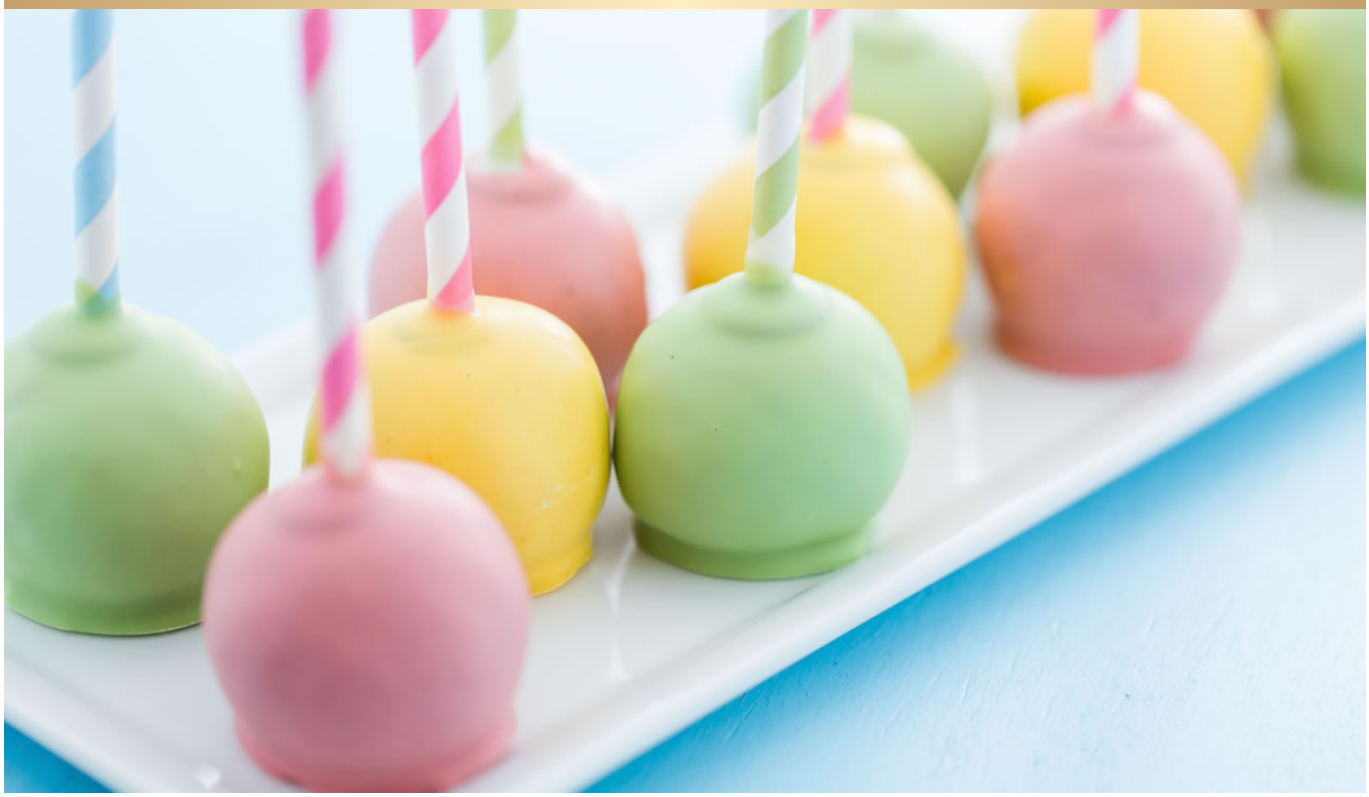


PREP: 45mins
COOK:
SERVES:24

White Chocolate Cake Pops

These pretty cake pops are crazy-easy to make thanks to the use of a pre-made mudcake. These could easily be done with the kids, and yet they look so professional. Love that!

Ingredients

600g ready-made white chocolate mud cake

375g packet white chocolate melts

Lollypop sticks

Queen Food Colour Gels in Blue, Green, Yellow and Red

Method

STEP 1

Remove the icing from the cake. Using your fingers, crumble the cake very finely.

STEP 2

Place 2/3 of a cup of the chocolate melts in a heat-proof bowl or jug and melt them in the microwave. Heat them for 30 seconds at a time and stir between each one then pour the melted chocolate into the crumbled cake and stir it through.

STEP 3

Using two teaspoons of mixture at a time, roll it into firm balls and place it on a baking paper lined tray.

STEP 4

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Method

Melt another 1/4 of a cup of the chocolate. Working with one straw at at a time, dip the straw 2cm into the melted white chocolate and then insert one into each ball. Place them on a plate and then refrigerate for at least 2 hours or until they are firm.

STEP 5

Melt the remaining chocolate in the microwave until it is smooth and tint desired colours by separating into individual bowls. Ensure the bowls are small so that the chocolate is high enough for the cake pops to be fully submerged in chocolate.

STEP 6

Working as quickly as possible with one cake pop at a time, dip them in the melted chocolate and make sure they're fully covered. Tap the stick on the side of the bowl to remove any excess chocolate. Place pops unside down on a flat tray to set. You may need to re-microwave the chocolate if it starts to harden. Stored in an airtight container, cake pops will last up to a week.

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