



Cake pops

20'
Hands on

12 hours'
Hands off

20-25
Portion(s)

1
Difficulty



Ingredients

- 500 g cake, leftover
- 105 g butter, at room temperature
- 365 g cream cheese
- 60 g honey
- 190 g icing sugar, icing
- 200 g chocolate couverture

To serve

- ground coconut
- chocolate sprinkles
- chocolate sprinkles, multicolor

Διατροφικός πίνακας

Nutrition information per portion

248 Calories (kcal)	16.0 Total Fat (g)	9.7 Saturated Fat (g)	23.0 Total Carbs (g)
12%	23%	49%	9%
18.0 Sugars (g)	2.8 Protein (g)	0.7 Fibre (g)	0.33 Sodium (g)
20%	6%	3%	6%

Method

- Add the cake into a blender and beat until it looks like fine breadcrumbs. Transfer to a bowl and set aside.
- In a mixer's bowl add the butter, the cream cheese, and beat with the whisk attachment at medium speed for 4-5 minutes, until fluffy.
- Add the honey, the icing sugar, and beat until the ingredients are homogenized. You should sift the icing sugar before adding it.
- Add the cake into the mixer's bowl and mix with your hands or with a spoon. You want the mixture to be pretty soft, not thick.
- Transfer the dough into a bowl, cover with plastic wrap, and refrigerate for 1 hour.
- Line a baking pan with parchment paper.
- Shape balls of the dough, about 20 g each, and place them in the baking pan. Refrigerate for 8-12 hours. If it is difficult for you to shape them, you can wet your hands with a little water.
- Crumble the chocolate into a bowl and place it over a pot with boiling water, creating a bain-marie. Wait for the chocolate to melt and remove from the heat.
- Take a few skewer sticks and dip their edges into the melted chocolate.
- Place them into the cake pops and refrigerate for 1 hour until stabilized.
- Dip the cake pops into the melted chocolate and then, into desiccated coconut or sprinkles, and serve.