



Cookie pops

20'

Hands on

2 hours'

Hands off

20-25

Portion(s)

1

Difficulty



Method

- In a food processor, add the cookies and beat them until they are crumbled.
- Put them in a [bowl](#), then add the icing sugar, cream cheese, butter, honey, cinnamon, vanilla extract, and mix very well with your hands, until the ingredients are homogenized.
- Transfer into the refrigerator for 1 hour.
- Then, shape into 30 g balls, place each one in a special skewer stick, and transfer them into the freezer for 1 hour. Place the [skewer stick](#) halfway through each ball.

To decorate

- Dip each cake pop into the melted couverture, by making sure to wipe the excess chocolate.
- Dip into any toppings that you like, and serve.

Ingredients

- 400 g cookies, anything you like
- 80 g icing sugar
- 200 g cream cheese, room temperature
- 50 g butter, room temperature
- 1 tablespoon honey
- ½ teaspoon cinnamon
- 1 teaspoon vanilla extract

To decorate

- 200 g chocolate couverture, melted
- 200 g white chocolate couverture, melted
- 250 g toppings (multi-color truffles, chocolate truffles, etc.)
- 100 g. nuts (hazelnuts, pistachios, etc.)

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|--------------------------|-----------------------------|----------------------------|
| 289 Calories (kcal) | 17.0 Total Fat (g) | 8.6 Saturated Fat (g) | 28.0 Total Carbs (g) |
| 14% | 24% | 43% | 11% |
| 21.0 Sugars (g) | 4.2 Protein (g) | 1.2 Fibre (g) | 0.34 Sodium (g) |
| 23% | 8% | 5% | 6% |