



# Cookie pops

20'  
Hands on

2 hours'  
Hands off

20-25  
Portion(s)

1  
Difficulty



## Ingredients

- 400 g cookies, of your choice
- 80 g icing sugar
- 200 g cream cheese, at room temperature
- 50 g butter, at room temperature
- 1 tablespoon(s) honey
- 1/2 teaspoon(s) cinnamon
- 1 teaspoon(s) [vanilla extract](#)

To decorate

- 200 g chocolate couverture, melted
- 200 g white chocolate couverture, melted
- 170 g chocolate sprinkles
- 170 g truffle, multicolored
- 50 g peanuts
- 50 g hazelnuts

## 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.

## 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%