

White Chocolate Cake Pops Recipe

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Prep. time : 10 minutes

Cook time : 5 minutes

Ready in 40 minutes

Level : Advanced

Ingredients:

- Cake crumbs 100g (3.5oz)
- White chocolate 150g (5.3oz)
- Raspberry puree 50g (1.8oz)
- Extra white chocolate for dipping or candy melts 300g (10.6oz)
- Sprinkles

Directions

1. Have your cake pop mold and sticks ready to use.
2. Melt 150g (5.3oz) of white chocolate in a microwave or over a bain-marie.
3. Warm up raspberry puree and pour it into the melted chocolate.
4. Mix until you get a smooth mixture.
5. Add cake crumbs and mix well.
6. Chill the mixture until it is firm enough to form little balls.
7. Form the balls 30g (1oz) each, and put them into the mold. Put cake pops in the fridge while you prepare the glaze.
8. While the pops are cooling, temper the chocolate. Melt it at 45°C (113°F), cool it to 26°C (79°F) and reheat it to 28-29°C (83°F). If you are using candy melts, proceed as written on the packaging.
9. Remove the pops from the mold. Dip the top of the stick into tempered chocolate, and stick it inside the cake ball. Dip the ball into a tempered chocolate (or melted candy melts), too.
10. Sprinkle cake pops before the chocolate sets.