

Cake Pops

Makes 15+
Exchange Free



Ingredients

- 500g Loprofin Cake mix
- 120ml sunflower oil
- 220ml sparkling water
- 1 tsp Vanilla essence
- 200g (1/2 tub) Betty Crocker Velvety Vanilla Icing
- 5 Vitabite bars
- Green icing pens and sprinkles!

Method

1. Preheat the oven to 180°C/fan 160°C/gas mark 5.
2. Pour contents of the cake mix into a mixing bowl. Add the oil and mix with a spoon.
3. Pour in the sparkling water and mix well.
4. Spoon the mixture into a greased cake tin and leave to stand for a few minutes.
5. Cook for 20 minutes in the oven or until the cake is cooked but still soft enough that the cake does not have a set and crisp top (to avoid any hard lumps later on).
6. Once the cake is cooked 3/4 of the way, use an electric mixer to break up the cake.
7. Once it is fully cooled, add the blended cake mix to a bowl. Gradually add the Betty Crocker icing to the mixture while mixing to combine them both. You do not want the mixture to be too wet or sticky from the icing, so add only as much as needed so that you will be able to roll them into balls.
8. Use your hands to gather some mixture and roll into a firm ball. The mixture will allow for 15 balls to be made, more if they are quite small.
9. Melt the vitabite chocolate in the microwave for 2 minutes and firstly dip the tip of the lollipop stick into the chocolate before inserting into the ball. This ensures it stays firmly in place. Now dip each ball into the chocolate until covered and decorate with sprinkles or toppings of choice.

10. Allow the cake pops to dry by standing them upright through shoe boxes or Styrofoam. Once dry, decorate with icing pens if you wish.

*If you want to add colour to the cake pops, simply use regular Loprofin/Fate cake mix (not chocolate) and add food colouring!)

