

Chocolate Cake Pops

makes ~12 pops

Chocolate Cake

Preheat oven to 350 degrees

Whisk together;

1/2 c sugar

1/4 c and 3 T flour

3 T cocoa powder

1/4 t baking soda

1/4 t baking powder

pinch salt

Add all of the following wet ingredients, then stir until combined;

1/4 c milk

1/8 c oil

2 T egg beaters

1/4 t vanilla

1/4 c boiling water

Note; batter is very wet. Pour batter into sprayed 8 inch cake pan.

Bake 15 minutes. Let cool.

Chocolate Frosting

In a bowl combine;

1/3 c powdered sugar

5 tsp cocoa powder

1 T milk

1/4 tsp vanilla

1 T butter, very soft

Mix well.

Also: colored sprinkles or cookie crumbs. Lollipop sticks and a styrofoam block.

When cake is cooled, crumble it into bowl of frosting and mix well. With slightly dampened hands (to prevent sticking), roll into 12 (1") balls and lay on wax or parchment paper. Dip stick into melted chocolate and insert into top of cake ball, about halfway. Chill pops in freezer for 20 minutes. Dip pops or drizzle in melted white chocolate and sprinkle with colored sprinkles or cookie crumbs. Stick pop sticks in styrofoam block and let chocolate harden.