



## Chocolate Covered Cherry Pops

READY IN



165 min.

SERVINGS



28

CALORIES



304 kcal

DESSERT

### Ingredients

- ☐ 1 box vanilla cake donut holes
- ☐ 16 oz vanilla frosting (from 1-lb container)
- ☐ 28 maraschino cherries
- ☐ 16 oz candy coating disks chopped
- ☐ 28 you will also need: parchment paper
- ☐ 1 large weight cream cheese white
- ☐ 2 tablespoons evaporated cane juice red

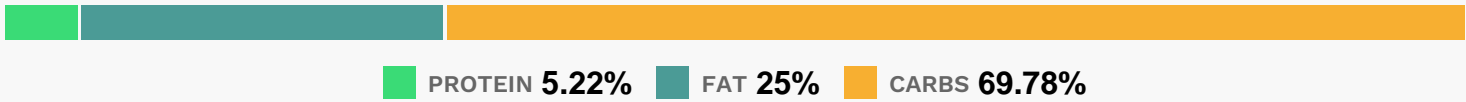
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ microwave
- ☐ lollipop sticks

## Directions

- ☐ Heat oven to 350°F. Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely.
- ☐ Line cookie sheet with waxed paper. Crumble cake into large bowl.
- ☐ Add frosting; mix well. Shape into 28 (1 1/2-inch) balls, placing cherry in center of each and covering cherry completely.
- ☐ Place on cookie sheet. Freeze until firm. When cake balls are firm, transfer to refrigerator.
- ☐ In medium microwavable bowl, microwave candy coating on Medium (50%) 1 minute, then in 15-second increments, until melted; stir until smooth.
- ☐ Remove several cake balls from refrigerator at a time. Dip tip of 1 lollipop stick about 1/2 inch into melted candy and insert stick into 1 cake ball no more than halfway. Dip each cake ball into melted candy to cover; tap off excess. Poke opposite end of stick into foam block.
- ☐ Sprinkle cake ball with sugar crystals.
- ☐ Let stand until set.

## Nutrition Facts



## Properties

Glycemic Index:1.54, Glycemic Load:4.73, Inflammation Score:-1, Nutrition Score:4.4178261160851%

## Nutrients (% of daily need)

Calories: 303.89kcal (15.19%), Fat: 8.31g (12.78%), Saturated Fat: 5.57g (34.84%), Carbohydrates: 52.2g (17.4%), Net Carbohydrates: 51.5g (18.73%), Sugar: 32.84g (36.49%), Cholesterol: 2.68mg (0.89%), Sodium: 328mg (14.26%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.9g (7.8%), Phosphorus: 122.89mg (12.29%), Vitamin B2: 0.18mg (10.72%), Selenium: 7.37µg (10.53%), Vitamin B1: 0.14mg (9.57%), Folate: 33.39µg (8.35%), Calcium: 80.88mg (8.09%), Manganese: 0.16mg (8.05%), Vitamin B3: 1.53mg (7.63%), Iron: 1.06mg (5.9%), Fiber: 0.71g (2.82%), Vitamin E: 0.41mg (2.75%), Copper: 0.05mg (2.65%), Vitamin K: 2.7µg (2.57%), Zinc: 0.37mg (2.43%), Magnesium: 7.97mg (1.99%), Potassium: 56.32mg (1.61%), Vitamin B5: 0.14mg (1.38%), Vitamin B12: 0.08µg (1.34%)