



Christmas pudding cake pops



Gluten Free



Popular

READY IN



130 min.

SERVINGS



10

CALORIES



352 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 200 g round cake
- ☐ 160 g chocolate white (see Tip)
- ☐ 1 orange zest finely grated
- ☐ 300 g chocolate dark
- ☐ 50 g chocolate white
- ☐ 10 servings betty writing gel green red

Equipment

- ☐ food processor

- ☐ bowl
- ☐ frying pan
- ☐ microwave

Directions

- ☐ Pulse the madeira cake in a food processor until you have fine crumbs. Melt the white chocolate in a bowl over just simmering water or in the microwave. Shop bought madeira cake can vary in texture so you may need to add a little extra melted white chocolate to make the mixture stick into balls. Stir the orange zest into the chocolate, then work the chocolate into the crumbs using your hands.
- ☐ Form into 10 small truffle-sized balls, then roll gently in your palms to smooth the surface. Arrange the balls on a baking parchment-lined dinner plate. Refrigerate for 30 minutes to allow the mixture to set.
- ☐ Melt the dark chocolate in a microwave or over a bowl of just simmering water. Dip a lolly stick into the melted chocolate about 1.5cm in and poke half way into a cake ball. Repeat with the remaining balls.
- ☐ Put them back on the plate. Return to the fridge for five minutes.
- ☐ Dip the cake pops one at a time into the melted chocolate, allowing any excess chocolate to drip off and spin the pops to even out the surface. Poke the pops into a piece of polystyrene or cake pop holder if you have one, keeping the pops apart. Allow to set for about half an hour.
- ☐ Heat the white chocolate in a microwave or over a pan of simmering water. Allow to cool for a few minutes until it has a thick, runny consistency. If the chocolate is too hot, it will melt the dark chocolate underneath so make sure you do not overheat it. Spoon a small amount on top of the cake pops and tip them back and forth so that it runs down the sides a little. If you have holly decorations, set one on each pop. If using writing icing, wait for another 20 minutes or so until the white chocolate has set. To avoid a bloom on the chocolate, cover the cake pops in chocolate on the day you want to eat them or the day before at the earliest.
- ☐ Pipe on holly leaves with the green icing and two little dots for berries using the red. Once finished, store them in a cool place, though not the fridge

Nutrition Facts



 **PROTEIN 5.27%**  **FAT 51.01%**  **CARBS 43.72%**

Properties

Glycemic Index:16.3, Glycemic Load:11.09, Inflammation Score:-3, Nutrition Score:8.7904347194278%

Nutrients (% of daily need)

Calories: 351.75kcal (17.59%), Fat: 20.07g (30.88%), Saturated Fat: 11.58g (72.38%), Carbohydrates: 38.7g (12.9%), Net Carbohydrates: 35.16g (12.79%), Sugar: 26.93g (29.92%), Cholesterol: 25.71mg (8.57%), Sodium: 149.54mg (6.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 24mg (8%), Protein: 4.67g (9.34%), Manganese: 0.63mg (31.4%), Copper: 0.56mg (27.8%), Iron: 4.17mg (23.19%), Magnesium: 73.38mg (18.35%), Phosphorus: 157.01mg (15.7%), Fiber: 3.54g (14.16%), Potassium: 296.9mg (8.48%), Zinc: 1.25mg (8.36%), Vitamin B2: 0.14mg (8.09%), Calcium: 79.62mg (7.96%), Selenium: 4.82µg (6.88%), Vitamin B1: 0.07mg (4.9%), Vitamin B3: 0.87mg (4.35%), Vitamin B12: 0.25µg (4.16%), Vitamin K: 4.14µg (3.94%), Vitamin B5: 0.35mg (3.55%), Vitamin E: 0.43mg (2.86%), Folate: 11.23µg (2.81%), Vitamin C: 1.74mg (2.11%), Vitamin B6: 0.04mg (1.78%), Vitamin A: 53.84IU (1.08%)