

## Cupcake Cake Pops

READY IN



45 min.

SERVINGS



50

CALORIES



455 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 9 chocolate cake mix for cupcake pops
- 2 cups cream cheese frosting
- 1 package candy coating disks
- 1 package candy melts white
- 1 serving sprinkles for garnish
- 1 serving add a hershey's chocolate kiss on top as done such as m&m's, for garnish

### Equipment

- food processor

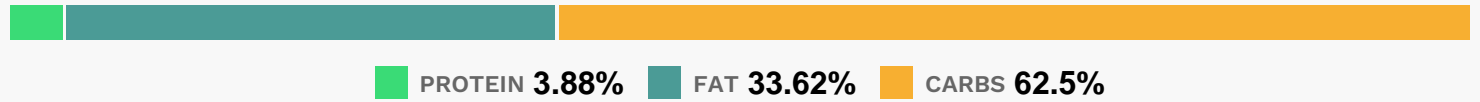
- bowl
- baking sheet
- baking paper
- aluminum foil
- cookie cutter
- lollipop sticks

## Directions

- Line a baking sheet with parchment paper; set aside. Trim about 1/2 inch from the perimeter of the cake. Working in batches, crumble cake into the bowl of a food processor; process until fine crumbs form.
- Transfer to a large bowl and add frosting; blend together using the back of a spoon, until well combined, 5 to 10 minutes.
- Roll mixture into 1 1/4- to 1 1/2-inch balls; transfer to prepared baking sheet. Cover with parchment-paper-lined aluminum foil.
- Transfer to refrigerator until chilled, about 2 hours or to a freezer for about 10 minutes.
- Begin to shape balls into cupcakes by rolling balls first into logs. Fit logs into a 1 1/4-by-3/4-inch flower-shaped cookie cutter. Push cake mixture into the cutter halfway so that some of the cake mixture extends beyond the top of the cutter. Shape extended cake mixture into a cupcake-shaped top. Push cake from cutter to remove.
- Transfer to a parchment paper-lined baking sheet.
- Transfer to freezer until chilled, 5 to 10 minutes.
- Meanwhile, melt chocolate in heatproof bowl set over (but not touching) simmering water. Line another baking sheet with parchment paper; set aside.
- Remove cupcakes from freezer and dip the bottom of each cupcake into the chocolate; transfer, bottom-side up, to prepared baking sheet. To make lollipops, insert a lollipop stick into the bottom of each cupcake.
- Let chocolate set, 15 to 20 minutes.
- Melt white chocolate or pink candy melts in heatproof bowl set over (but not touching) simmering water. Dip the tops of the cupcakes into the chocolate and place right-side up on prepared baking sheet or stick lollipop sticks into a Styrofoam square.
- Place a candy-coated chocolate in the center of each and top with sprinkles.

Let dry completely.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:7.1560869548956%

## Nutrients (% of daily need)

Calories: 454.99kcal (22.75%), Fat: 17.74g (27.29%), Saturated Fat: 6.41g (40.07%), Carbohydrates: 74.23g (24.74%), Net Carbohydrates: 72.36g (26.31%), Sugar: 46.72g (51.91%), Cholesterol: 0mg (0%), Sodium: 670.81mg (29.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.55mg (2.85%), Protein: 4.6g (9.21%), Phosphorus: 210.36mg (21.04%), Iron: 3.52mg (19.56%), Copper: 0.31mg (15.69%), Selenium: 9.71µg (13.87%), Folate: 48.21µg (12.05%), Calcium: 117.09mg (11.71%), Magnesium: 36.82mg (9.2%), Vitamin B1: 0.13mg (8.81%), Manganese: 0.18mg (8.76%), Potassium: 261.37mg (7.47%), Fiber: 1.87g (7.47%), Vitamin B2: 0.13mg (7.37%), Vitamin B3: 1.25mg (6.23%), Vitamin E: 0.86mg (5.75%), Zinc: 0.62mg (4.17%), Vitamin K: 2.95µg (2.81%), Vitamin B6: 0.03mg (1.52%), Vitamin B5: 0.11mg (1.06%)