



Easy Fudgy Cake Pops

READY IN



170 min.

SERVINGS



50

CALORIES



347 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 36.5 ounce devil's food cake mix
- 28 ounce confectioners' coating white
- 50 lollipop sticks
- 28 ounce chocolate confectioners' coating
- 16 ounce chocolate frosting prepared
- 6 eggs
- 0.5 cup nuts or as needed chopped
- 6 ounce semi chocolate chips
- 0.7 cup vegetable oil

- 2 cups water
- 50 servings styrofoam blocks
- 50 servings styrofoam blocks

Equipment

- bowl
- frying pan
- baking sheet
- oven
- baking pan
- hand mixer
- toothpicks
- microwave
- melon baller

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- Blend cake mix, water, oil, and eggs in a large bowl at low speed with an electric mixer until moistened. Beat at medium speed for 2 minutes.
- Pour batter into the prepared pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 26 minutes. Cool in pan for 10 minutes. Crumble cake while still warm into a large bowl and stir in chocolate chips. Once chocolate chips have melted, stir in frosting.
- Mix by hand until the mixture has a dough-like consistency.
- Scoop cake mixture with a melon baller or small scoop, round each scoop into a ball using your hands, and place on a baking sheet. Freeze cake balls for 10 minutes.
- Melt about 1/4 the chocolate coating in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes.
- Remove cake balls from freezer. Dip each stick into melted chocolate and insert all the way through cake balls. The melted chocolate will harden and hold cake on the stick. Return to the

freezer for 10 minutes.

- Melt remaining chocolate coating and white chocolate coating in separate microwave-safe bowls in 30-second intervals, stirring after each melting, for 1 to 3 minutes.
- Remove cake pops from freezer; dip each cake pop in either melted white chocolate or chocolate. Spoon sprinkles or chopped nuts over cake pops before the coating hardens. Stick each cake pop upright into the styrofoam blocks until candy shell hardens. Refrigerate cake pops until ready to serve.

Nutrition Facts

PROTEIN 2.85% **FAT 44.24%** **CARBS 52.91%**

Properties

Glycemic Index:1.23, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:3.6847826281319%

Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 347.39kcal (17.37%), Fat: 17.03g (26.2%), Saturated Fat: 11.35g (70.96%), Carbohydrates: 45.83g (15.28%), Net Carbohydrates: 44.78g (16.28%), Sugar: 37.16g (41.29%), Cholesterol: 19.85mg (6.62%), Sodium: 208.23mg (9.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.38mg (1.79%), Protein: 2.47g (4.94%), Phosphorus: 89.57mg (8.96%), Copper: 0.17mg (8.43%), Iron: 1.43mg (7.94%), Manganese: 0.15mg (7.32%), Selenium: 4.56µg (6.52%), Magnesium: 22.03mg (5.51%), Folate: 17.56µg (4.39%), Fiber: 1.04g (4.18%), Calcium: 39.73mg (3.97%), Vitamin B2: 0.07mg (3.86%), Potassium: 131.65mg (3.76%), Vitamin E: 0.51mg (3.37%), Vitamin K: 3.29µg (3.13%), Vitamin B1: 0.04mg (2.89%), Zinc: 0.41mg (2.74%), Vitamin B3: 0.45mg (2.27%), Vitamin B5: 0.15mg (1.49%), Vitamin B6: 0.03mg (1.29%)