



Easy Halloween Cake Pops

READY IN



110 min.

SERVINGS



54

CALORIES



188 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box cake mix
- 16 oz cream cheese frosting
- 3 cups candy melts
- 3 tablespoons shortening
- 3 cups candy melts black
- 54 you will also need: parchment paper
- 1 serving sprinkles
- 1 serving weight cream cheese

Equipment

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

Directions

- Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool. Line cookie sheet with waxed paper. Crumble cake into large bowl.
- Add frosting; mix well. Shape into 1 1/4-inch balls; place on cookie sheet. Freeze until firm; keep refrigerated
- In microwavable bowl, microwave orange candy melts and half of the shortening uncovered on Medium (50%) 1 minute, then in 15-second intervals, until melted; stir until smooth. Repeat with black candy melts and remaining shortening. Dip tip of 1 lollipop stick about 1/2 inch into either color melted candy and insert stick into 1 cake ball no more than halfway. Repeat. Return to cookie sheet. Refrigerate 5 minutes.
- Remove from refrigerator a few at a time. Dip half of the cake balls in melted orange candy and half in black candy; tap off excess. Decorate with candy sprinkles. Poke opposite end of stick into foam block.
- Let stand until set.
- Reheat remaining melted candy if necessary.
- Drizzle orange pops with melted black candy; drizzle black pops with melted orange candy.

Nutrition Facts

  

 PROTEIN **4.78%**  FAT **27.68%**  CARBS **67.54%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.7169565598926%

Nutrients (% of daily need)

Calories: 187.72kcal (9.39%), Fat: 5.74g (8.83%), Saturated Fat: 3.54g (22.1%), Carbohydrates: 31.5g (10.5%), Net Carbohydrates: 31.04g (11.29%), Sugar: 16.43g (18.26%), Cholesterol: 1.71mg (0.57%), Sodium: 205.88mg (8.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.23g (4.46%), Selenium: 5.69µg (8.13%), Vitamin B1: 0.12mg (8.06%), Manganese: 0.14mg (7.03%), Vitamin B3: 1.25mg (6.27%), Folate: 22.86µg (5.71%), Vitamin B2: 0.09mg (5.56%), Iron: 0.85mg (4.73%), Phosphorus: 45.42mg (4.54%), Calcium: 29.46mg (2.95%), Fiber: 0.46g (1.83%), Copper: 0.04mg (1.83%), Magnesium: 4.93mg (1.23%), Zinc: 0.16mg (1.08%)