



## Monster Cake Pops

READY IN



195 min.

SERVINGS



72

CALORIES



1102 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 1 box vanilla cake donut holes
- ☐ 16 oz cream cheese frosting
- ☐ 6 cups candy melts blue
- ☐ 3 tablespoons shortening
- ☐ 72 you will also need: parchment paper
- ☐ 1 serving weight cream cheese
- ☐ 12 m&m candies sour green cut into 1-inch pieces
- ☐ 1 cup candy melts melted
- ☐ 144 beef rib steak

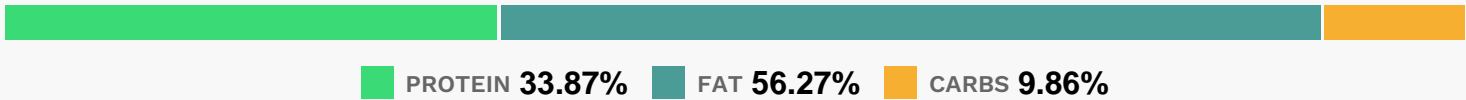
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ ziploc bags
- ☐ microwave
- ☐ lollipop sticks
- ☐ drinking straws

# 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-inch balls; place on cookie sheet. Freeze until firm; refrigerate.
- ☐ In microwavable bowl, microwave blue candy melts and shortening uncovered on Medium (50%) 1 minute, then in 15-second intervals, until melted; stir until smooth. Dip tip of 1 lollipop stick about 1/2 inch into melted blue 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 cake balls in melted blue candy; tap off excess. Poke opposite end of stick into foam block. Immediately attach 2 candy straw pieces to top of pop for antennae, holding in place until set.
- ☐ Let stand until set.
- ☐ Spoon melted purple candy into resealable food-storage plastic bag; seal bag.
- ☐ Cut off small corner of bag. Squeeze bag to pipe mouth and teeth onto cake pops. Use remaining melted candy to attach candy eyes to antennae.

# Nutrition Facts



# Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:35.861738891705%

## Nutrients (% of daily need)

Calories: 1102.21kcal (55.11%), Fat: 68.76g (105.79%), Saturated Fat: 31.48g (196.76%), Carbohydrates: 27.13g (9.04%), Net Carbohydrates: 26.7g (9.71%), Sugar: 13.06g (14.51%), Cholesterol: 277.46mg (92.49%), Sodium: 415.63mg (18.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 93.12g (186.23%), Selenium: 116.3µg (166.14%), Zinc: 23.36mg (155.71%), Vitamin B12: 7.51µg (125.12%), Vitamin B3: 23.33mg (116.66%), Vitamin B6: 1.81mg (90.56%), Phosphorus: 690.73mg (69.07%), Vitamin B2: 1.17mg (68.71%), Iron: 8.57mg (47.59%), Potassium: 1233.64mg (35.25%), Vitamin B1: 0.51mg (34.14%), Magnesium: 99.64mg (24.91%), Copper: 0.39mg (19.38%), Folate: 34.93µg (8.73%), Vitamin K: 7.26µg (6.91%), Manganese: 0.14mg (6.84%), Calcium: 56.73mg (5.67%), Vitamin D: 0.45µg (3.01%), Fiber: 0.43g (1.7%), Vitamin A: 70.84IU (1.42%)