



Strawberries and Cream Cake Pops

 Popular

READY IN



130 min.

SERVINGS



36

CALORIES



231 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter softened
- 1 cup candy melts red melted (from 14-oz bag)
- 2 oz cream cheese softened
- 1 large weight cream cheese white
- 1 cup strawberries dried chopped
- 28 oz candy melts melted
- 0.5 cup powdered sugar
- 36 you will also need: parchment paper

- 0.3 cup strawberry jam
- 0.5 cup sugar
- 1 box cake mix white

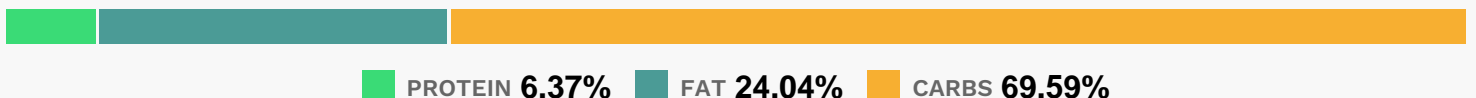
Equipment

- bowl
- frying pan
- baking sheet
- oven
- hand mixer
- lollipop sticks

Directions

- Heat oven to 350F. Spray 13x9-inch pan with cooking spray. Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and egg whites. Cool completely.
- Line cookie sheet with waxed paper. In large bowl, beat powdered sugar, cream cheese, butter and jam with electric mixer on medium speed until blended. Crumble cake into cream cheese mixture; mix well. Stir in dried strawberries. Shape into 2-inch balls; place on cookie sheet. Freeze until firm. When cake balls are firm, transfer to refrigerator.
- Spoon about 2 tablespoons melted red candy into pink candy; swirl gently.
- Remove several cake balls from refrigerator at a time. Dip tip of 1 lollipop stick about 1/2 inch into melted candy and insert stick into 1 cake ball no more than halfway. Dip each cake ball into swirled candy to cover; tap off excess. (Spoon more red candy into pink candy as needed.) Poke opposite end of stick into foam block.
- Sprinkle with pink sugar.
- Let stand until set.

Nutrition Facts



Properties

Glycemic Index:5.61, Glycemic Load:2.84, Inflammation Score:-1, Nutrition Score:3.785217406957%

Nutrients (% of daily need)

Calories: 230.68kcal (11.53%), Fat: 6.11g (9.4%), Saturated Fat: 4.62g (28.85%), Carbohydrates: 39.79g (13.26%), Net Carbohydrates: 39.01g (14.19%), Sugar: 22.06g (24.51%), Cholesterol: 7.44mg (2.48%), Sodium: 280.92mg (12.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.64g (7.28%), Selenium: 7.13µg (10.18%), Phosphorus: 99.13mg (9.91%), Vitamin B1: 0.13mg (8.87%), Manganese: 0.15mg (7.65%), Vitamin B2: 0.13mg (7.44%), Folate: 29.04µg (7.26%), Vitamin B3: 1.39mg (6.95%), Calcium: 66.51mg (6.65%), Iron: 0.98mg (5.42%), Fiber: 0.78g (3.1%), Copper: 0.04mg (2.24%), Zinc: 0.31mg (2.04%), Magnesium: 7.03mg (1.76%), Vitamin A: 66.53IU (1.33%), Potassium: 46.3mg (1.32%), Vitamin E: 0.18mg (1.19%), Vitamin B12: 0.07µg (1.16%), Vitamin B5: 0.11mg (1.11%)