



Witch's Cauldron Halloween Cake Pops

READY IN



165 min.

SERVINGS



35

CALORIES



245 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box chocolate cake mix dark
- 16 oz chocolate frosting
- 4.5 cups candy melts black
- 6 teaspoons shortening
- 1 cup candy melts green
- 35 you will also need: parchment paper
- 1 serving licorice rounds black cut into 35 (2-inch) pieces
- 1 serving weight cream cheese

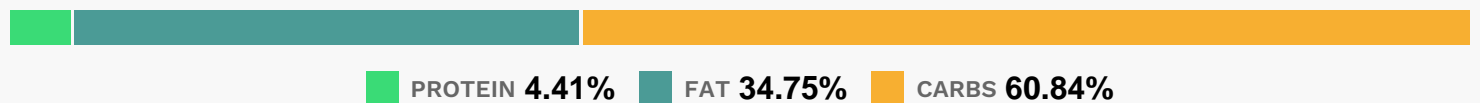
Equipment

- 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 2-inch balls; place on cookie sheet. Freeze until firm; keep refrigerated.
- In medium microwavable bowl, microwave black candy melts and 4 teaspoons of the shortening uncovered on Medium (50%) 1 minute, then in 15-second intervals, until melted; stir until smooth. Repeat with green candy melts and remaining 2 teaspoons shortening. Dip tip of 1 lollipop stick about 1/2 inch into melted black 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 black candy (do not tap off excess).
- Place cake balls, tops down, on cookie sheet.
- Let stand until set.
- Spoon green candy onto flat side of each cake ball. Immediately attach licorice to look like handle. Poke opposite end of stick into foam block.
- Let stand until set.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.5291303916146%

Nutrients (% of daily need)

Calories: 245.29kcal (12.26%), Fat: 9.6g (14.77%), Saturated Fat: 5.29g (33.05%), Carbohydrates: 37.82g (12.61%), Net Carbohydrates: 37.06g (13.48%), Sugar: 21.81g (24.23%), Cholesterol: 1.71mg (0.57%), Sodium: 250.57mg (10.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.74g (5.48%), Selenium: 6.99µg (9.99%), Manganese: 0.18mg (8.99%), Vitamin B1: 0.12mg (8.1%), Iron: 1.38mg (7.66%), Vitamin B3: 1.24mg (6.22%), Folate: 24.13µg (6.03%), Phosphorus: 59.1mg (5.91%), Vitamin B2: 0.09mg (5.52%), Copper: 0.1mg (5.16%), Magnesium: 12.33mg (3.08%), Fiber: 0.75g (3.02%), Calcium: 28.59mg (2.86%), Vitamin E: 0.39mg (2.61%), Potassium: 81.79mg (2.34%), Zinc: 0.27mg (1.81%)