



Witch's Cauldron Halloween Cake Pops

READY IN



165 min.

SERVINGS



35

CALORIES



237 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 cup candy melts green
- 4.5 cups candy melts black
- 1 cup chocolate frosting (from 1-lb container)
- 35 servings weight cream cheese
- 1 box chocolate cake mix dark
- 35 you will also need: parchment paper
- 6 teaspoons shortening
- 35 servings green beans black cut into 35 (2-inch) pieces

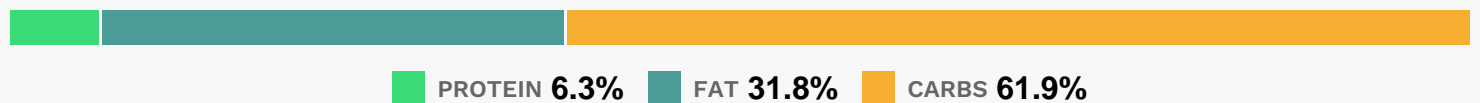
Equipment

- 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:1.31, Glycemic Load:1.08, Inflammation Score:-4, Nutrition Score:7.186521699895%

Flavonoids

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

Nutrients (% of daily need)

Calories: 237.45kcal (11.87%), Fat: 8.58g (13.21%), Saturated Fat: 4.96g (31.01%), Carbohydrates: 37.59g (12.53%), Net Carbohydrates: 35.41g (12.88%), Sugar: 19.89g (22.1%), Cholesterol: 1.83mg (0.61%), Sodium: 248.66mg (10.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.82g (7.65%), Vitamin K: 24.57µg (23.4%), Manganese: 0.28mg (14.16%), Vitamin B1: 0.17mg (11.07%), Folate: 42.56µg (10.64%), Selenium: 7.32µg (10.46%), Iron: 1.85mg (10.3%), Vitamin B2: 0.15mg (8.97%), Fiber: 2.18g (8.73%), Vitamin B3: 1.64mg (8.21%), Vitamin C: 6.71mg (8.13%), Phosphorus: 79.95mg (7.99%), Vitamin A: 383.12IU (7.66%), Copper: 0.13mg (6.43%), Magnesium: 24.93mg (6.23%), Potassium: 187.8mg (5.37%), Calcium: 51.83mg (5.18%), Vitamin B6: 0.09mg (4.44%), Vitamin E: 0.52mg (3.43%), Zinc: 0.4mg (2.66%), Vitamin B5: 0.16mg (1.61%)