



# CHOCOLATE CAKE POPS



## QimiQ BENEFITS

- Cakes remain moist for longer
- Longer presentation times without loss of quality
- Creamy indulgent taste with less fat



## INGREDIENTS FOR 16 SERVINGS

### FOR THE SPONGE CAKE

<b>125 g</b>	QimiQ Classic
<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn flour / starch
<b>100 g</b>	Flour, plain
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil
<b>80 g</b>	Cream cheese

### FOR THE GLAZING

<b>200 g</b>	Dark chocolate glazing
<b>200 g</b>	White chocolate glazing
<b>100 g</b>	Nuts, to decorate
<b>80 g</b>	Peanut brittle, to decorate
	Dobla Décor

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the sponge cake: whisk the eggs, sugar, vanilla sugar and salt together until fluffy. Sift the starch, flour and cocoa together and fold into the egg mixture. Add the oil and mix well.
3. Pour the mixture onto a baking tray lined with baking paper and bake in the preheated oven for approx. 35-40 minutes. Allow to cool.
4. Crumble the sponge cake. Whisk the QimiQ Classic and the cream cheese separately smooth. Add to the sponge cake and knead to a smooth mixture.
5. Roll the mixture into balls and allow to chill for approx. 30 minutes. Melt the chocolate glazing. Dip the ends of the cake pop sticks into melted chocolate and stick into the balls immediately. Allow to chill for another 20 minutes.
6. Melt the white chocolate glazing as well. Dip the cake pops in the melted dark and white chocolate as desired and ensure that they are completely coated. Allow the excess chocolate to drip off.
7. Stick the cake pops into a block of Styrofoam and allow to semi-dry. Decorate with Dobla decoration and allow to dry completely. Store chilled.