



VALENTINE'S DAY CAKE POPS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times possible under proper refrigeration
- Fillings remain moist for longer



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easy

INGREDIENTS FOR 20 CAKE POPS

FOR THE SPONGE BASE

5	Egg(s)
140	Sugar
pinch(es)	Salt
0.5	Orange(s), finely grated zest
2 tbsp	Vegetable oil
150 g	AP Flour
15 g	Cocoa powder

FOR THE CAKE POP MIXTURE

125 g	QimiQ Classic, room temperature
60 g	Butter, melted
140 g	Powdered sugar
180 g	Natural yogurt
4 cl	Coconut liquor
1	Orange(s), juice and finely grated zest
80 g	Coconut flakes

TO DECORATE

200 g	White chocolate glazing
	Red food coloring, oil based
	Coloured sprinkles [hundreds and thousands]

METHOD

1. For the sponge base: separate the eggs. Whisk the egg whites with the salt and sugar until stiff.
2. Mix the egg yolks with the orange peel and oil and fold into the whisked egg whites. Combine the flour with the cocoa and fold into the mixture.
3. Pour the dough onto a baking sheet lined with baking paper and bake in a preheated oven at 360 °F (air circulation) for approx. 10 minutes. Allow to cool.
4. For the cake pop mixture: whisk the unchilled QimiQ Classic smooth. Add the melted butter, icing sugar, yogurt, coconut liqueur, orange juice and orange zest and mix well.
5. Crumble the sponge base. Add 400 g of the sponge base and the dessicated coconut to the cake pop mixture and mix well. Place the mixture onto the baking sheet lined with baking paper and roll out approx. 3 cm thick. Chill well.
6. Cut into various shapes or roll into balls.
7. To decorate: melt the chocolate glazing. Gradually add the food coloring and stir until the desired shade has been achieved.
8. Dip the ends of the cake pop sticks into melted chocolate and stick into the figures immediately. Dip the cake pops in the melted chocolate and ensure that they are completely coated. Allow the excess chocolate to drip off.
9. Stick the cake pops into a block of Styrofoam and allow to semi-dry. Decorate with sugar sprinkles and allow to dry completely. Store chilled.