



CHOCOLATE CAKE POPS



QimiQ BENEFITS

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



INGREDIENTS FOR 16 SERVINGS

FOR THE SPONGE CAKE

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

FOR THE GLAZING

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

METHOD

1. Preheat an oven to 320 °F (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.