

Betty's Back! + Chocolate Cake Pops



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In this video, Betty returns to YouTube after a 3-week break and demonstrates how to make Chocolate Cake Pops. This is a sweet treat that is fun and easy to make. You might use these for a shower or other party, such as a Super Bowl party!

Ingredients (for about 40 cake pops using two decorations):

1 regular 18.25 oz. chocolate cake mix (I used a premium cake mix, and it was moist enough that I did not need any of the frosting listed in the ingredient list below.)

½ to 1 whole 16 oz. can chocolate frosting

11 oz. package white chocolate chips

multicolored candy sprinkles (decors), as needed

11 oz. package butterscotch chips

finely chopped pecans, as needed (I placed chopped pecans in a kitchen chopper to get them finely chopped.)

Make the chocolate cake according to package directions. (I used a 13-inch by 9-inch by 2-inch Pyrex baking dish for baking.) Cool to room temperature. You may speed the cooling process by refrigerating the cake after cooling for 10 minutes on a wire rack at room temperature. Use a mixer or food processor to crumble the cake into cake crumbs. Check to see if you can roll the crumbs into a round ball that holds its shape. If this is not possible, add chocolate frosting until you are able to form a sturdy, round ball. Continue to form cake balls, placing them back in the original baking pan or additional pans until all crumb/frosting mixture is used. Chill cake balls at least one hour, or overnight, if possible. Now, melt an 11-oz. package of white chocolate chips in the top of a double boiler. For each cake pop, dip a lollipop stick into the melted white chocolate and insert it into the chocolate cake ball about halfway or a little more. Holding the lollipop stick, swirl the cake pop in the melted white chocolate, until the cake pop is sufficiently covered. With your hands, sprinkle multicolored candy sprinkles (decors) over the top and sides of the cake pop, while the melted white chocolate is still hot. Continue for as many as you want decorated this way. Next, melt an 11-oz. package of butterscotch chips in the top of a double boiler. Proceed as described above to coat the remaining chilled cake pops with melted butterscotch and press in finely chopped pecans while the butterscotch is still hot. Continue for as many as you want decorated this way. These give the best results when refrigerated until serving time. You should get approximately 40 one-inch cake pops from one cake mix—perfect for a party! Enjoy!!! --Betty