

Dessert

Cookies 'n' Cream Cake Pops

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Family Circle Magazine - Spring 2012

FILLING

1 box (18.25 oz) white cake mix

1 1/3 cups water

3 large egg whites

2 tablespoons vegetable oil

1 cup (8 cookies) Oreo cookies, chopped

1 cup canned vanilla frosting

COATING

3 bags (14 ounces ea) pink, yellow and white candy melts (such as Wilton)

48 lollipop sticks

1/2 cup white nonpareils

2 crushed Oreo cookies

FOR THE FILLING: Preheat the oven to 350 degrees.

Coat a 13x9x2-inch baking pan with nonstick cooking spray

In a large bowl, combine the cake mix, water, egg whites and oil. Prepare as per package directions. Fold in the chopped cookies and pour into the prepared pan.

Bake for 32 to 35 minutes.

Cool completely in the pan on a wire rack.

Finely crumble the cake into a large bowl. Stir in the frosting and press together with the back of a spoon. Shape the mixture into 1 1/4-inch balls and place on a baking sheet.

Refrigerate for 2 hours or freeze for 20 minutes.

FOR THE COATING: Once the cake balls are chilled, melt the candy as per the package directions. Remove a few balls from the refrigerator or freezer. Dip a lollipop stick about 1/2-inch into the melted candy..Press a cake ball onto the stick, being careful not to press the stick too far. Dip the ball into the desired coating and gently tap so the excess coating drips back into the bowl. Garnish with contrasting-color drizzle, nonpareils, crushed cookies or a combination of ingredients. Transfer the decorated pops to a wax paper-lined sheet. Repeat, reheating the candy melts as needed.

Refrigerate for 30 minutes, then store at room temperature for up to two weeks.

Yield: 48 pops

Per Serving (excluding unknown items): 1816 Calories; 66g Fat (32.7% calories from fat); 27g Protein; 280g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2551mg Sodium. Exchanges: 1 1/2 Lean Meat; 13 1/2 Fat; 18 1/2 Other Carbohydrates.