

# Nutella Cake Pops

Makes 35 to 40 cake pops

## Ingredients

- 1 box cake mix (bake as directed, using a 13 X 9 cake pan).
- approx. 3 Tb of Nutella
- 16 oz Candy Melting Coating Chocolate

## Instructions

### Day 1

1. In a blender, pulse the cake pieces until all crumbled and transfer them to a large bowl. You can also crumble your baked cake into a large bowl using a fork.
2. Mix in the Nutella, 1 Tb at a time until mixture is all nice and smooth.
3. Start forming small balls (use the purple scoop to measure)
4. Place the balls on the parchment (use a baking sheet).
5. Chill in refrigerator over night

### Day 2

1. Melt the chocolate in the microwave. Follow the package directions.
2. Dip the tip of the lollipop stick into the melted candy coating and insert the lollipop stick into the cake ball, just passed half way in.
3. Place them in the freezer for a little while to firm up. The chocolate will serve as the glue between the cake balls and the lollipop sticks or straws. When you place them in the freezer, they are still on the parchment paper with the cake balls down, and the stick or straw up.
4. With the cake balls nice and firm, but not frozen, immerse the cake ball in the chocolate coating until covered. Once covered remove, softly tap, and rotate until the excess chocolate falls off.
5. Don't tap too hard or the cake ball will fall off.
6. adding sprinkles before the chocolate hardens.
7. Place sticks in a Styrofoam block to dry. Now they are standing beautifully and ready to dry.

