

Cake Pops from Outer Space



Preparation time: 15 min

Baking time: 4-6 min (per 12 cake pops)

Decorating time: 40 min

Yield: about 36 cake pops

Ingredients (for the cake pops):

- ⅓ cup of unsweetened cocoa powder
- ⅓ cup of hot coffee
- 1 cup flour
- ½ tsp. baking soda
- ½ tsp. baking powder
- 1 pinch of salt
- 75g butter (at room temperature)
- ¾ cup granulated sugar
- 1 egg (at room temperature)
- 1 egg yolk (at room temperature)
- 1 tsp. vanilla extract
- ⅓ cup of milk
- 1 tsp. lemon juice

Furthermore you need:

- about 200g green Candy Melts
- dark chocolate couverture
- sugar decoration (stars, hearts, pearls, ...)
- colourful fondant
- about 36 small wooden sticks

Preparation:

1. Whisk together the cocoa powder and the hot coffee in a small bowl. Set aside.
2. Add 1 tsp. of lemon juice to the milk and let it rest for about 5 minutes (it will thicken a bit).
3. Mix flour, baking soda, baking powder and salt in a small bowl.
4. In a medium bowl whisk the butter until creamy. Add sugar, whisk again, then, add the egg and egg yolk. Whisk some more.
5. Add vanilla extract and milk mixture to the cocoa mixture and whisk well.
6. Add flour mixture and cocoa mixture alternately to the butter mixture (in about three steps).
7. Grease and heat cake pop maker. Put about 1 table-spoon of batter into each hole and bake for 4-6 minutes.
8. Let the cake pops cool down. Then melt the green Candy Melts (for the aliens) and/or the dark chocolate couverture. Dip the cake pops into the candy melts/dark chocolate couverture and decorate with fondant and sugar decoration.

