



No-Bake Cake Pops Recipe

Preparation Time	10
Cooking Time	57
Serving Size	24

Ingredients:

- 3 cup store-bought, moist chocolate cake, crumbled
- 3 cup butter cake, store-bought, crumbled
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup

- 500 g chocolate, white, chopped
- 500 g chocolate, dark, chopped
- 1 cup marshmallows
- 1/2 cup peanuts, roasted

Preparation:

1. In two separate bowls, crumble the cakes until they resemble coarse crumbs.
2. To each bowl, add half of the DEL MONTE Fiesta Fruit Cocktail and mix well.
3. Form every 1 tablespoon of the mixture into balls. If the mixture is dry, add 1 tablespoon of reserved fruit cocktail syrup until the mixture can be formed. Chill.
4. Melt the white and dark chocolate separately over a double boiler or in bowls placed on top of a pot of simmering water.
5. Dip 1 inch of the popsicle stick or lollipop stick into the chocolate mixture then insert into the cake pops.

Chef's Tip

Make your cake pops colorful and interesting by dipping them in candy sprinkles, marshmallow, and nuts after dipping them in melted chocolate, before the chocolate cools and hardens.

Lusog Notes

Two servings of this delicious dessert gives you calcium for bone health and vitamin A which promotes good vision and healthy skin.

Cooking Skills Needed

- Mixing

Cooking Tools

- Pot
- Chopping Board
- Measuring Materials