

## GLUTEN FREE CAKE POPS

### Ingredients:

- 1 Betty Crocker super moist Gluten-Free chocolate cake mix
- 1/2-3/4 Cup Cream Cheese frosting (gluten-free) (see below)
- 1 (24 oz) package of white chocolate candy coating
- 1/2 Cup chocolate or colored sprinkles
- 25-30 Lollipop sticks
- One Styrofoam box or box of some sort to slot the cake pops into.



Note: purchased candy coating and lollipop sticks at Michael's art store.

### Directions:

Start by baking the Gluten-free chocolate cake mix by following the instructions on the package.

While the cake is baking, MAKE the cream cheese frosting (recipe below). Set aside. THEN place the sprinkles into a bowl. Set aside.

Once your chocolate cake is fully baked and cooled (about 30 minutes to cool), crumble it entirely in a large bowl (plastic or metal) while adding 1/2-3/4 cup of cream cheese frosting. That's right, crumble it. Mix it all together until thick. Once thick enough, start making round 1-2 inches cake balls. Place each of them on a large baking tray, which you will cover with plastic wrap and place in your fridge (overnight).



The next day. Place all the white chocolate candy coating into a microwaveable bowl and follow the the melting instructions. Next, dip the tip of a lollipop stick (about half half a inch) into the chocolate candy coating and then insert it into into a cake ball (about halfway).

**Daryl Wood Gerber**

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**Directions:**

Repeat this operation for each cake ball.

One cake ball or cake pop at a time, dip it entirely into the melted white chocolate coating. Use a spoon to fully cover each cake ball.

Tap gently to remove any extra coating (if too much). Repeat this operation for each cake pop and set them balls up on a styrofoam box.

Immediately sprinkle the cocoa powder and sprinkles on the melted coating. Once done, place your cake pops into the fridge. Let them cool for about an hour. The only thing left to do now is to enjoy them!