



chocolate spider cake pops

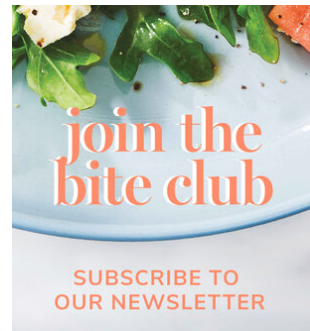
Lisa is Spiderwoman. I mean, who else could possibly take a scream-inducing creature and turn it into a drool-inducing dessert-on-a-stick? These perfect-for-Halloween (and every other day, for that matter) Spider Cake Pops are deliciousness on a stick - moist chocolate cake is rolled in a melted chocolate coating, coated in sprinkles and appointed with candy eyes and black licorice limbs.

MAKES: 40-50 POPS



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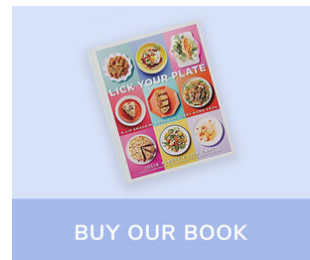
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ingredients

Chocolate Cake

- 2 cups sugar
- 2 cups flour
- ¾ cup cocoa powder
- 1½ tsp baking powder
- 1¼ tsp baking soda
- ½ tsp kosher salt
- 2 large eggs
- 1 cup whole milk
- ½ cup vegetable oil
- ¾ cup boiling water

- ½ cup prepared chocolate frosting
- 1lb black candy melts
- Candy eyes
- Black sprinkles
- Black licorice pinwheels
- Lollipop sticks

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directions

1. For the chocolate cake, preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray. In the bowl of an electric mixer, add sugar, flour, cocoa powder, baking powder, baking soda and salt. Mix on low speed for 30 seconds. Add eggs, milk and oil, beating at medium speed for 2 minutes. Using a spatula, gently fold in boiling water and pour batter into prepared pan. Bake 30 minutes or until baked through. Remove from oven and let cool for several hours before continuing with cake pops.

2. For the cake pops, using a food processor, pulse cake until fine crumbs form. Place crumbs in a bowl and add frosting 1 tbsp at a time, until cake is moist and can hold a ball shape. Roll mixture into 1-inch balls and transfer to parchment lined baking sheet. Cover with plastic wrap and refrigerate for 2 hours.

3. Pour candy melts into a microwave safe bowl and melt chocolate using 50% power, making sure not to overcook. Working with 4 cake balls at a time, leaving the rest in the refrigerator until ready to use, dip a lollipop stick in the melted candy melts until 1-inch of the stick is covered. Place that end halfway through the cake ball. Keeping the pop at an angle, roll the cake pop in the candy melts until completely coated. Gently tap the stick to drip off excess. Immediately place candy eyes on one side of the face and sprinkle all over with black sprinkles before the coating hardens. Place on wax paper upside down. After the spider pop dries poke holes with a toothpick at each point you want to attach the legs. Insert black licorice strings for the legs. If not served the same day, refrigerate pops until 10 minutes before serving.