

PEANUT BUTTER CAKE POPS

INGREDIENTS:

FOR CAKE:

- 1 package yellow or chocolate cake mix
- 1 cup water
- ½ cup vegetable oil
- 3 eggs
- 1 teaspoon LorAnn Peanut Butter Super-Strength

FOR CAKE POPS:

- ⅓ cup buttercream frosting or vanilla frosting
- 2 cups high-quality dark chocolate candy melts or semi-sweet chocolate chips
- Small lollipops sticks
- Cake pop mold of your choice
- All Wrapped Up SprinklePop mix - optional



DIRECTIONS:

1. Preheat oven to 350°F and grease a 9 x 13-inch pan.
2. In a large bowl with mixer on medium speed, mix cake mix, water, oil, eggs, and peanut butter flavoring. Bake cake according to cake mix packaging.
3. Once cooled completely, crumble cake into a large mixing bowl.
4. Add frosting to the crumbled cake and mix completely, adding more frosting if needed. There should be just enough frosting in the crumbled cake to help the mixture stick together.
5. Press mixture into cake pop molds and place into freezer until chilled, about 30-40 minutes.
6. In a microwave safe bowl, melt chocolate in 15-second intervals until candy is completely melted. Cake pops are easiest to dip when the chocolate is warm, so it's best to melt smaller amounts at a time. If chocolate is too thick, stir in a small amount of vegetable oil or coconut oil to thin.
7. Remove cake pops from freezer. Line a cookie sheet with heavy weight dipping paper or wax paper. Take a stick and dip the tip about ½ inch into the melted chocolate and insert into the cake pops. This will help prevent the cake pops from falling off the stick.

8. Remove cake pops from refrigerator and with remaining melted chocolate, drizzle over the pops and add sprinkles to decorate. Enjoy immediately or store in the refrigerator in an air-tight container.

Makes 20-25 cake pops.

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