

VANILLA CHAI CAKE POPS

INGREDIENTS:

1 Box Cake Mix, Preferably White Cake
3 Eggs
1/4 Cup of Vegetable Oil.
1 Cup of Milk
LorAnn Organic Madagascar Vanilla Bean Paste
LorAnn Chai Tea Super-Strength

COVERTURE:

2 Cups of White Candy Melts
Pinch of Cinnamon



DIRECTIONS:

1. In a bowl, mix all the wet ingredients except the flavorings.
2. Add cake mix in with wet ingredients until smooth. Add your LorAnn flavoring and vanilla bean paste and combine thoroughly.
3. Bake in a preheated oven at 350°F for 30-35 minutes.
4. Take your baked cake, while still warm, and place it in the bowl of a stand mixer (this can be done in a food processor as well).
5. Using the paddle attachment, crumble the baked cake until a dough is formed.
6. The steam from the cake will help stick together, this will take about 10 minutes. The consistency should look like playdoh.
7. Wrap the dough in plastic wrap and let cool completely before forming your cake balls.
8. In the microwave, using a glass container, melt your candy melts. Do so in 30 seconds intervals to avoid burning it.
9. Once melted, add a pinch of cinnamon, this will help enhance the chai flavor.
10. Let the chocolate cool down a bit before dipping your cake balls.
11. Form cake balls by hand, about 1oz of dough. Insert a cake pop stick, gluing it to the cake ball with a bit of

candy melt. Chill for 5 minutes and then dip into the melted chocolate. Make sure to gently shake off any excess chocolate to get a very smooth cake pop. Cake pops can be kept refrigerated for up to 7 days in airtight container.

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