

Cake Pops

75–100 Min

Preparation

1 In the first step, preheat the oven to 175 °C. Now in a medium-sized bowl, mix the flour, cocoa powder, soda, baking powder, cinnamon and sea salt and set aside. Then, in a separate bowl, stir the butter and sugar until frothy. Then add eggs one by one and stir well in each case. Also add vanilla paste and mix.

2 Slowly add the dry ingredients to the moist ingredients, alternating with the yogurt. Just mix until the ingredients are just mixed. Grease a 20x30 cm cake tin and add the dough. Bake for 20–30 minutes, or until a toothpick stuck in the middle comes out clean. Allow to cool and then crumble in a large bowl.

3 Melt chocolate pieces (in the microwave or over water), stirring every 30 seconds until completely melted. Then pour the melted chocolate over the cake crumbs and mix well. Then take a tablespoon of the cake mixture and roll it into a ball. Then insert a lollipop stick into the top of each cake ball. In the next step, place the cake balls on a baking sheet lined with baking paper and freeze for 30–60 minutes.

4 Melt the chocolate coating in a microwave-safe bowl (or over a water bath), stir in the marrow of a vanilla pod and soak the cake balls, drain well and allow to dry. As long as the cake pops are still slightly damp decorate at will. Then place in the fridge and allow to cool completely and harden.

Ingredients 6 Portions

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240 g	Flour
85 g	Cocoa powder
0.5 tsp	Baking powder
180 g	Unsalted butter, soft
200 g	Sugar
2 big	Eggs
140 g	Yoghurt
200 g	Chunks of melted chocolate
300 g	Chocolate glaze, white
1 tsp	Baking Soda
0.5 tsp	Sea Salt, Coarse
0.5 tsp	Cinnamon, Ground
1 piece	Bourbon Vanilla Pods, Whole
1 tsp	Kotanyi vanille paste
	Decoration as desired (e.g. Smarties)
	Lollipop sticks