

# Chocolate Cake Pops

dessert > **Chocolate Cake Pops**

Turn a classic coconut torte into delightful *Chocolate Cake Pops*.



make approx. **30 cake pops**.  
Prep time: **20min** Cook time **35-40min**. Chill for **30min**.

## Shopping LIST:

**For the torte:** **175g** butter, plus extra for greasing, **160g** dark chocolate (**80% cocoa**) solids, broken into small pieces, **90g** caster sugar, **6** eggs (separated), **175g** shredded coconut, **120ml** strawberry syrup.

**For the pops:** **250g** chocolate (*of your choice: dark, milk or white*), shredded coconut for sprinkling.

## Method:

- Preheat the oven to **180°C**. Grease a 25cm cake pan with butter and line the base with a circle of baking paper.
- Place the chocolate in a large, heatproof bowl. Rest the bowl over a pan of gently simmering water, ensuring the bottom of the bowl does not touch the water. Stir occasionally until the chocolate has melted.
- Using an electric mixer, beat the butter and caster sugar until light and creamy. Thoroughly beat in one egg yolk at a time, then add the melted chocolate and coconut, mixing until well combined.
- In a clean bowl, whisk the egg whites with an electric mixer until semi-stiff peaks form. Stir one-third into the chocolate mixture to soften it, then gently fold in the remainder with a large metal spoon.
- Spoon the mixture into the prepared cake pan. Bake for **35-40** minutes or until a skewer inserted into the center comes out clean.
- Allow the cake to cool in the pan. Once fully cooled, break the cake into fine crumbs and mix with the strawberry syrup to bind together. Shape into truffle-sized balls and place on a plate in the freezer for up to **30** minutes to chill.
- Dip the tips of lollipop sticks (*skewer for BBQ will work too*) into a small bowl of melted chocolate (*of your choice: dark, milk or white*) and insert them into the center of the chilled balls. Then dip each cake pop into the melted chocolate to cover evenly. Insert the stick into something with a flat base, like a large potato.
- When the chocolate is almost but not quite set, scatter over some sprinkles and allow it to set completely.
- Store the cake pops in the fridge.



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