



CAKE POPS

MAKES: 25-30



INGREDIENTS

NoviBloc Fondente

NoviBloc Al Latte

400g Crema Novi

½ a 9x13" baked chocolate cake

Sprinkles



METHOD

1. Prepare a baking sheet by lining it with aluminium foil or waxed paper.
2. Place the cake in a large bowl and crumble it with your hands until it resembles fine crumbs.
3. Add the **Crema Novi** a little bit at a time and begin to mix it with your hands into the cake crumbs, working until the mixture is evenly moistened and can hold a ball shape, yet is still slightly crumbly.
4. Using a mini ice-cream scoop, form the mixture into small balls and roll them between your hands to make them round. Place them on the prepared baking sheet and refrigerate until firm, at least 2 hours.
5. After the pops are chilled, remove them from the refrigerator.
6. Melt the **NoviBloc** chocolate then dip the tip of a cake pop stick into the melted chocolate. Push this end into the cake pop, pressing firmly to stick into the cake.
7. After all of the cake balls have been skewered, refrigerate the tray again briefly to set the chocolate.
8. Re-warm the **NoviBloc** chocolate if necessary. Dip a cake pop into the chocolate to cover it completely.
9. Remove it from the bowl and let the excess chocolate drip back into the bowl. Swirl and tap gently if needed.
10. Set it upright into a cake pop stand or a Styrofoam block and, while the chocolate is still wet, sprinkle the top with a generous pinch of chopped hazelnuts or any other sprinkles.
11. Repeat until all of the pops have been dipped and coated with sprinkles. After the chocolate sets, the cake pops are ready to serve.
12. You can enjoy them immediately or store them in an airtight container in the refrigerator for up to 1 week.