

# Chocolate Cake Pops

Roll little chocolate sponge cake balls and dip them into lovely melted chocolate with ground almonds for a crunchy surprise.

60 pieces



Easy

up to 15 Min.



## Ingredients:

### For Chocolate Cake Pops:

- 1 Dr. Oetker Sponge Cake
- Chocolate
- 100 g Butter
- 100 ml Water
- 5 Eggs (Large)
- 100 ml Evaporated Milk
- 200 g Dr. Oetker Nona Cooking Chocolate
- Dr. Oetker Nona Ground Almond

- 1 Preheat oven to 180°C. Line a 24cm round cake pan with grease proof paper.
- 2 Place Dr. Oetker Nona Sponge Cake Mix, eggs and water in a mixing bowl. Mix at medium speed for 6 minutes.
- 3 Add in butter and mix at low speed for 1 minute or until batter is light and fluffy.
- 4 Bake at 180°C for 45 minutes.
- 5 Mash the cake, fold in evaporated milk to make dough. Roll the dough into balls, dip the balls into melted Dr. Oetker Nona Cooking Chocolate and coat with Dr. Oetker Nona Ground Almond. Ultimate indulgence!

### Tip from the Test Kitchen

- Tip: Melt Dr. Oetker Nona Cooking Chocolate in microwave or over a sauce pan.



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