

Snow Pops

Little pops of heaven made on earth, with delicious white chocolate, sponge cake vanilla centre and dusted in desiccated coconut

60 pieces



Easy

⌚ up to 15 Min.



Ingredients:

For Snow Pops:

1 Dr. Oetker Sponge Cake Vanilla
100 g Butter
100 ml Water
5 Eggs (Large)
100 ml Evaporated Milk
200 g Dr. Oetker White Cooking Chocolate
Desiccated Coconut

- 1 Preheat oven to 180°C. Line a 24cm round cake pan with grease proof paper.
- 2 Place Dr. Oetker Nona Sponge Cake Vanilla, 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 White Cooking Chocolate and coat with desiccated coconut. Freshlylicious!

Tip from the Test Kitchen

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