

Chocolate Cake Lollipops

SKILL LEVEL

2



TIME

50^m



YOU WILL NEED:

Silicone Lollipop moulds

Dawn® Scoop & Bake Batter - Double Chocolate (or any flavour you want)

Dawn® Chocolate Fudge Icing

Dawn® White Fudge Icing

Dawn® Toffee Fudge Icing

Sprinkles – as many as you want

YIELD: 1 x 2kg tub = 12 x Lollipops (160g) depending on moulds

METHOD:

To begin, mix around the Dawn® Scoop & Bake batter with a spatula or spoon.

Pipe or pour the batter into the lollipop moulds. Depending on how large the moulds are, fill each cavity.

Bake at around 160°C for 20-25 mins.

Allow the lollipops to cool and insert a stick to hold each one.

Warm the Dawn® Fudge Icings to 50°C.

Dip each into the icing, cover and sprinkle or dip further into chopped nuts, toffee fudge pieces, cocoa powder, chocolate curls, colourful sprinkles or sugars.

Then display and sell!

Try using melted chocolate as an alternative coating for the cake pops and experiment with different decorations.

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