

Vanilla and Chocolate Cake Pops

= about 33-35 cake pops

Ingredients:

Batter:

- Milk — 230 g
- Vegetable oil — 160 g
- Egg — 1 large egg
- Sugar — 180 g
- Flour — 270 g
- Baking powder — 10 g
- Vanilla extract
- Cocoa powder ≈ 15 g

Cream filling:

- Heavy cream 33% fat — 40 g
- Cream cheese — 50 g
- Powdered sugar — 15 g

Chocolate ganache:

- Heavy cream 33% fat — 60 g
- Milk chocolate — 75 g

The amounts of ingredients for the fillings may vary depending on the ratio of chocolate to vanilla batter. Since I prefer chocolate ones more, I tend to have more of them.

Coating:

- Milk chocolate (for vanilla ones) — 200 g
- Dark chocolate (for chocolate ones) — 200 g

For cake pops' decoration:

Colorful sprinkles / chopped nuts / freeze-dried berries / coconut flakes

Equipment:

Measuring cup

- Kitchen scales
- Blender
- Mixer
- Sieve
- Bowl
- Silicone spatula
- Any baking mold / any type of a ring-shaped object along with aluminum foil.
- Cake pop sticks
- Refrigerator and freezer
- Food wrap
- Parchment paper / Styrofoam to insert finished cake pops

Cooking process:

1. **Chocolate ganache.** Warm 60 g of cream in the microwave, being careful not to bring it to a boil. Pour the warmed cream over 75 g of chocolate, allowing it to rest for a couple of minutes, then thoroughly blend with a spatula. It's even better to blend the ganache with an immersion blender, yielding an even smoother ganache. Cover it with food wrap directly on the surface (i.e., to prevent air from getting between the wrap and the ganache) and place it in the refrigerator. After about 2 hours, move the ganache to a larger bowl and use a mixer to beat it until it achieves a lighter and more uniform consistency. Be careful not to overbeat.
2. Preheat the oven to 180C or 356F.
3. For the **batter**, combine all dry ingredients (excluding cocoa) in a bowl: 270 g of flour, 180 g of sugar, 10 g of baking powder, and a pinch of salt. t. Then add 230 g of milk, 160 g of vegetable oil, and 1 egg. Mix thoroughly until reaching a smooth consistency.
4. Separate the batter into two portions: mix vanilla into one portion and cocoa into the other. Blend each portion thoroughly. Aim for a batter consistency akin to thick sour cream.
5. Transfer the batter into baking molds and place them in a preheated oven. Bake the sponge cake batter for approximately 30 minutes, testing its readiness with a toothpick at the 15-minute mark. If the toothpick comes out dry, the batter is done. After baking, allow the two sponge cakes to cool individually, then combine them using either a blender or manual mixing.
6. **Buttercream frosting:** Using a blender, whip 40 g of chilled cream until soft peaks form, ensuring they are capable of maintaining

their shape without becoming overly dense. For best results, chill the mixer bowl and attachments beforehand. Add 15 g of powdered sugar and 50 g of very cold cream cheese. Give it a quick blend with the blender, then gently fold in the remaining ingredients using a spatula.

7. **Shaping:** You might find it easier to work on one type of cake pop at a time. Gradually mix the buttercream into the vanilla sponge cake with a spatula until it's moldable and holds its shape like clay. Repeat the process with the chocolate sponge cake and ganache. Form each mixture into balls weighing about 30 g. If the mixture crumbles, add a bit more buttercream. Pop the formed balls in the freezer for 30 minutes
8. After that, melt a small amount of milk chocolate. Dip a cake pop stick about 1 cm into the chocolate and then insert it into the center of each frozen cake pop. Return them to the freezer for another 2 hours.
9. **Decorating the cake pops:** Choose the adornments for the cake pops to suit your taste. You might opt for vibrant sprinkles, delicate coconut shavings, finely crushed nuts, or freeze-dried berries. I used freeze-dried raspberries for the vanilla ones and a combination of raspberries and pistachios for the chocolate ones. Prepare your chosen decorations in small bowls.
10. **Chocolate Coating:** Melt around 200 g of chocolate in a cup (use milk chocolate for the vanilla pops and dark chocolate for the chocolate ones) in short bursts in the microwave. No need to worry about tempering the chocolate since the frozen cake pops will naturally create stable cocoa butter crystals. Move swiftly. Dip each cake pop into the melted chocolate, ensuring it's fully coated. The chocolate should reach the stick rather than leaving any parts uncovered. Then, tap off any excess chocolate, sprinkle on your decorations, and place them on parchment paper or insert them into foam (or Styrofoam). Allow the cake pops to thaw completely before indulging the cake pops.
11. **Storage:** Keep them at room temperature for no longer than a day. Or, store them in a container in the refrigerator.