

Apple Cake Pops

Ingredients

- Red Food Coloring (If Using White Chocolate Chips)
- 1 Cup White Chocolate Chips/Red Candy Melts
- Chocolate Sprinkles
- Small Mint Leaves
- 1 Tablespoon Apple Pie Filling
- 4 Ounces Sponge cake
- 2 Tablespoons Cream Cheese

Supplies

- Parchment Paper
- Cake Pop Sticks
- Bowl
- Tray

(yields 3 pops)

- 1 Crumble the sponge cake in a mixing bowl.
- 2 Add some cream cheese, start with a small amount, and add more if needed. Add a bit of apple pie filling and mix well until it is a moist mixture that holds together.
- 3 Roll small pieces of the mixture into 1.5" balls. Place on the baking sheet.
- 4 Use the end of a cake pop stick to shape the top of the balls to resemble an apple. Place the cake balls into the freezer. Carefully melt the white chocolate chips over a bowl of simmering water, then stir in the red food coloring until you have a vibrant red. (Alternatively, melt the red candy melts.)
- 5 Dip the end of a cake pop stick into the melted chocolate, then insert it into the top of a cake ball. Dip the entire cake pop into the melted chocolate to coat, then place onto a baking sheet to set.
- 6 Once all the cake pops are covered in a red chocolate coating, top each with a sprinkle and a mint leaf. Dip the leaf into melted chocolate to attach it to the cake pop.
- 7 Place in the fridge to set. Store until ready to serve. don't forget to say a Brocha and Enjoy!

