

BUBBLY CAKE POPS

Makes 35 pops

INGREDIENTS

1 box (650g) store-bought vanilla cake mix
1 bottle (275ml) Bernini Classic
¼ tsp pink food colouring
¼ cup cream
2 slabs white chocolate
Edible gold dust
Edible pink dust

METHOD

1. Preheat the oven to 180°C and grease 2 small cake tins.
2. Prepare the cake mix in a large bowl according to the pack instructions, replacing the milk with the same quantity of Bernini Classic.
3. Divide the batter in 2. Add a few drops of pink food colouring to one batch to create a light pink colour. Pour each into separate cake tins.
4. Bake the 2 cakes until a skewer inserted in the centres comes out clean, about 30-40 minutes.
5. Allow the cakes to cool in their cake tins for 10 minutes before transferring to a wire rack to cool completely.
6. When the cakes have cooled, crumble both cakes into smaller pieces in separate bowls.
7. Prepare a white chocolate ganache by heating the cream in the microwave and whisking in ½ slab of the white chocolate. Stir until smooth.
8. Divide the prepared ganache between the 2 bowls of crumbled cake and mix well. Add just enough ganache so that the cake mixture won't crumble when rolled.
9. Heat the remaining white chocolate in a small microwave-safe bowl in the microwave, stirring every 15 seconds until melted.
10. Roll both batches into 35 small, even balls and place on a large tray (that will fit in the freezer). Dip 1cm of the end of each of 35 lollypop sticks into the melted chocolate and insert into the cake balls. This will ensure the sticks stay in the cake pops when dipping into the melted chocolate. Freeze for 30 minutes. **Chef's Tip: Keep the remaining ganache at room temperature.*
11. Divide the remaining melted chocolate into 2 bowls. Add a dash of pink colouring into 1 bowl of melted chocolate to create a light pink colour.
12. Remove the tray of cake pops from the freezer. Dip the white cake pops into the pink melted chocolate and place back onto the tray to set. Dip the pink cake pops into the white melted chocolate and place onto the tray.
13. As a garnish, dust the white cake pops with pink dust and the pink cake pops with gold dust.
14. Place your beautiful cake pops in the fridge for 1-2 hours, or until set. Serve and ENJOY!