

Chokis® Cake Pops

Ingredients

- 5 oz Chokis®
- 3 ½ oz cream cheese
- 10 ½ oz white chocolate
- 1 tsp coconut oil

How to make it

1. Process the Chokis® and cream cheese in a food processor for about 5 minutes. Then shape the cake pops into balls using your hands.
2. Place them in the freezer for about 15 minutes to stiffen.
3. Melt down the chocolate in the microwave for 20 seconds then take the bowl out and give it a stir. Place the bowl back in the microwave and repeat the process of cooking for 20 seconds, stopping, stirring and returning to the microwave until the chocolate has melted.
4. Dip the end of each cake pop stick in some melted chocolate and insert it into the cake pop.
5. Pour the chocolate into a glass and mix warm coconut oil and dip the cake pops in. Then place them into a styrofoam block to set at room temperature.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 20 min | 30 min | 12 |

Made with



Chokis®