

CARNIVAL POPS

The cake pops are delicious balls of cake covered with chocolate and decorated with colored sprinkles, reminiscent of greedy lollipops! They are perfect for Carnival and for all parties.



INGREDIENTS:

200 g. leftover sponge cake or snacks
3 spoons of orange marmalade
1 spoon of Emilia Zaini extra dark chocolate chips
100 g. white chocolate Emilia Zaini
TO DECORATE
qs flakes of sparkling candies to taste



Difficulty
EASY



Preparation
35 min



Portions
8

1 Crumble the sponge cake by hand and place it in a large bowl. Combine the chocolate chips and the jam and mix well, until a soft and homogeneous mixture is obtained. The operation can be done by hand or even with the food processor.

TIP

If desired, the pops can be filled with a hazelnut or an almond inside, or with a chocolate flake of your choice. The coating can also be made with milk or dark chocolate, or a little with each.

2 Obtain many balls the size of a walnut and place them on a tray covered with baking paper. Insert a lollipop stick in the middle of each. Leave them to cool in the fridge for about ten minutes.

3 Separately, melt the white chocolate in a double boiler. Take the pops back and dip them in white chocolate, then sprinkle them with some sparkling candy splinters and other decorations too, if you like. Leave to dry in the fridge for about twenty minutes. Serve at room temperature.