

Football Cake Pops



“These chocolate-peanut butter football cake pops [are perfect for your next watch party].”

Total: 2 hrs 35 mins (+ chilling). Yields: 4 dozen

INGREDIENTS:

- 1 chocolate cake mix (regular size)
- 1 cup cream cheese frosting
- 1 cup dark chocolate chips
- 1 cup peanut butter chips
- 1 tablespoon shortening
- 48 4-inch lollipop sticks
- 1/4 cup white decorating icing

DIRECTIONS:

1. Bake cake according to package directions; cool completely. In a large bowl, break cake into fine crumbs. Add frosting and stir until fully incorporated, adding more frosting if needed, until mixture maintains its shape when squeezed together with palm of hand. Shape 1 tablespoon into a ball, then mold into the shape of a football. Repeat with remaining mixture. Place on parchment-lined baking sheets; refrigerate until firm, about 30 minutes.
2. Meanwhile, place chocolate chips, peanut butter chips and shortening in a microwave-safe bowl. Microwave 30 seconds and stir; repeat, stirring every 30 seconds until melted and smooth, adding more shortening if needed. Do not overheat.
3. Dip a lollipop stick into chocolate mixture; insert halfway through a football shape, taking care not to break through the other side. Return to baking sheet until set; repeat to form remaining cake pops. Coat each cake pop with the chocolate mixture, allowing excess to drip off; reheat and stir chocolate mixture as needed. Return cake pops to baking sheets, ensuring they do not touch one another. Allow chocolate coating to set until firm to the touch. To decorate, use icing to draw laces onto cake pops.

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