

WHITE CHOCOLATE CAKE POP HEARTS (GF)

INGREDIENTS

For your Heart Shells:

- 400g white chocolate chips (I use the Callebaut Callets)
- GF sprinkles for decoration

For your Cake Pop centre

- 115g GF self-raising flour
- 1/2 tsp baking powder
- 1/8 tsp xanthan gum
- 115g unsalted softened butter
- 115 g caster sugar
- 2 eggs
- 3/4 tsp vanilla extract
- OPTIONAL: Basic Buttercream (can be shop bought!)

EQUIPMENT

- Silicone geometric heart moulds (You can get these from Amazon!)
- 20 cm Loose bottom cake tin

METHOD

1. Make the white chocolate shells, melt 250g of white chocolate in a Bain-Marie. Using a brush or spoon, coat the inside of your heart moulds, making sure to cover the edges. Place in the fridge for 30 minutes, then add another layer of chocolate to your shells using the same method. Place back in the fridge to harden completely.
2. Next, make the vanilla sponge for your cake pop centre. Pre-heat your oven to 180 degrees (160 fan). Lightly grease your baking tin. Combine all cake ingredients in a large bowl and mix thoroughly, until smooth. Spoon your mixture into the tin, & bake for approximately 30 mins until golden brown & a skewer comes out clean.
3. When your cake is fully cooled, you can create your cake pop mix in one of two ways, you can blitz your cake in a food processor until a fine crumb, or crumble your cake in a bowl using your fingers (this is the method I use). Once it is finely crumbled, it should hold together if you press it together. If it doesn't, add a spoonful of buttercream to help it hold. Remove your mould from the fridge. Do not remove the shells from the tray yet. Press the mixture into the mould to ensure it is compact & ensure you fill it 80% of the way! Place back in the fridge for 15mins.
4. Melt 125g of the remaining white chocolate in a Bain Marie. Using this mixture, fill the rest of the moulds until covered and level. Place back in the fridge for at least 2 hours.
5. Remove your hearts from the fridge, and use a sharp knife to trim any edges. Melt your remaining white chocolate, and colour it using your chosen food colouring for decoration. Transfer your coloured chocolate to a piping bag, snipping a small hole in the end, drizzle over the top of the hearts, and sprinkle over some of your GF sprinkles! Return to the fridge for 30 mins and enjoy!