

# COLIN THE CATERPILLAR POPS (GF)

## INGREDIENTS

For your chocolate cake:

- 1 Pack of GF Chocolate cake mix (I used Betty Crocker's Devil Food Cake mix it's about £2.50), plus the additional ingredients as required on the box.

For your chocolate buttercream:

- 40g unsalted butter, softened
- 15g cocoa powder
- 80g icing sugar
- 1 tbsp milk

For the chocolate shell:

- 200g milk chocolate, melted
- 1 bag of Colin Faces
- Edible glue

## EQUIPMENT

- Baking equipment required by your cake mix
- Parchment lined baking tray
- Cake pop sticks
- Heatproof Bowl
- Large mixing bowl
- Handheld/Stand electric whisk
- Optional: Food processor

## METHOD

1. Follow the instructions as per your chocolate cake mix, and bake your chocolate cake. Once done, remove from the oven and cool.
2. 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.
3. In a large mixing bowl, use your electric whisk to beat your 80g of softened butter until light and fluffy. Sieve in your icing sugar and cocoa powder and continue to mix on a low speed until fully incorporated, then begin to increase the speed to a medium-high. Add the milk if required to loosen up your buttercream - it should not be runny.
4. Add a small amount of buttercream to your cake crumbs, and using a spatula, combine, adding more buttercream until you have a mixture that holds together in your hand, and can be rolled into a ball (you may not need all of the buttercream).
5. Roll your mixture into ping-pong sized balls, and place on your parchment lined baking tray. Insert a cake pop stick into each ball and refrigerate for one hour.
6. Remove your cake pops from the fridge. Evenly coat in your melted chocolate and return to the parchment lined baking tray. Refrigerate again until the chocolate has fully set.
7. Using the edible glue, stick the Colin face to your cake pop on the flattest side and leave to set for thirty minutes before enjoying!