

Carrot Cake Pops

Suitable For 3+ Years

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What You Will Need:

For the cake:

- 60ml vegetable oil, plus extra for the tin
- 50g natural Greek yogurt
- 1 egg, lightly beaten
- 90g dark brown soft sugar
- 100g plain flour
- ½ tsp baking powder
- 1½ tsp ground cinnamon
- ½ tsp ground nutmeg
- pinch of ground cloves
- 1 carrot, finely grated

For the icing:

- 50g softened butter
- 100g icing sugar
- 2 tsp ground cinnamon

For the decoration:

- 350g milk chocolate, broken into chunks
- 12 red sugar-coated chocolates
- 12 salted pretzels, halved
- 12 lollipop sticks

Step By Step Guide:

1. Heat the oven to 180C/160C fan/gas 4. Oil a 20 x 5cm deep square tin and line with baking parchment. Mix all the ingredients for the cake together in a large bowl until well-combined. Pour into the prepared tin and bake for 25-30 mins until golden, slightly risen and a skewer comes out cleanly when inserted in the middle. Set aside to cool completely in the tin
2. Meanwhile, beat the ingredients for the icing together with an electric whisk for 5 mins until pale and fluffy
3. Crumble the cooled cake into the bowl with the icing and beat with an electric whisk until the mixture comes together. Shape into 12 even-sized balls and place on a baking tray lined with baking parchment. Chill the balls in the fridge for 30 mins to help them firm up
4. Melt the chocolate in a heatproof bowl set over a pan of simmering water, ensuring the base of the bowl doesn't touch the water. Stir until smooth and glossy, then remove from the heat. Push a lollipop stick into each cake ball and dip in the chocolate, using a spoon to help you coat the ball if needed. Carefully lay on the lined tray and stick a red sugar-coated chocolate on the front of each cake pop for a nose. Stick two pretzel halves into the top for antlers, then leave until the chocolate is fully set. Will keep in an airtight container in the fridge for five days

