



## Wine Cake Pops

**1 Claro's wine cake**  
**1/4 cup amaretto liquor**

### **COATING & EXTRAS**

**1-14 ounce bag candy melts, I used vanilla**

**30 lollipop sticks**

**finely chopped almonds**

**parchment paper**

**12" X 20" square styrofoam (to cool pops in)**

### **FROSTING:**

**1 pint powdered sugar**

**1 teaspoon almond extract**

**2-3 tablespoons water**

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In medium size bowl break up wine cake into very small pieces. Make frosting in mixer by adding powdered sugar, almond extract and 2 tablespoons water. Mix well. If it is too thick, add the extra tablespoon of water. Add the completed frosting to the crumbled wine cake along with the amaretto liquor and mix well. Use your hands. It should make a nice ball. I use a small ice cream scoop (1.5 tablespoon size) to measure out the balls. Roll them like you would a meatball. Place on a parchment lined cookie sheet about 1" apart. You should get about 28-30 balls. Poke a lollipop stick into the center of each ball and remove, leaving a hole. Set the tray aside.

It takes about 10 minutes to melt the candy melts over a double boiler. Dip one end of each lollipop stick into the melted candy and poke it into the hole you made in the balls. Leave the sticks in and place the tray of pops with sticks in the freezer for 1-2 hours.

Re-melt the candy and coat the wine cake pops. Make sure to cover all of the pop, use a spoon to coat the area by the stick. Be gentle and careful. Dip the wine pop into the finely chopped almonds and poke the finished pop into the styrofoam block to cool and set. You can wrap the pops in cello lollipop bags, place them in pastry cups, or just hand them out, right off the styrofoam. Be sure to make plenty, they are a great dessert and well worth the effort!