

# PEANUT BUTTER & JAM CAKE POPS



**MELT. CREATE. ENJOY!**

## INGREDIENTS:

- 1 3/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 3/4 cup salted butter, softened
- 1 1/3 cups granulated sugar
- 2/3 cup creamy peanut butter
- 3 eggs
- 1/2 teaspoon vanilla extract
- 1/2 cup plain greek yogurt
- 8 oz. cream cheese cake frosting
- 2 (16 oz) packages Vanilla CANDIQUIK® Coating
- 3 tablespoons creamy peanut butter
- Raspberry jam or preserves
- bamboo fork toothpicks
- wooden dowel (to create indent for adding jam)

## INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. Whisk together the flour, baking soda, baking powder, and salt; set aside.
3. With an electric mixer, cream the butter, sugar and peanut butter together until pale and fluffy. Add the eggs, one at a time, beating until each is well incorporated. Reduce speed to low and mix in greek yogurt and vanilla extract.
4. Gradually add the flour mixture; beat until just combined. Pour batter into a greased 13 x 9" pan.
5. Bake approximately 28 minutes or until edges are golden brown. Let cool.
6. Once cool, crumble cake into a large bowl. Add frosting and mix thoroughly.
7. Roll mixture into 1" balls and place in the refrigerator until firm (approximately 30 minutes).
8. Remove mixture and use a wooden dowel to create a deep hole in the center of each cake ball; reserving 5 cake balls. Using a toothpick or small measuring spoon, spoon a small amount of jam into each hole.
9. Using the reserved cake balls, pinch a small amount off and use your fingers to smooth it over and seal the hole that is filled with jam. Place the jam-filled cake balls in the freezer for 15 minutes.
10. Melt CANDIQUIK® in Melt and Make Microwaveable Tray™ according to package directions. Once melted, stir in 1 1/2 tablespoons of peanut butter into each package of coating. Transfer the CANDIQUIK® into a deep bowl.
11. Remove cake balls from freezer and dip the tip of the bamboo toothpick into the CANDIQUIK® and insert about 1/3 of the way into the cake ball. Dip cake pop immediately in the CANDIQUIK®, removing promptly. Allow excess coating to drip off and set on wax paper to dry completely.