



PUPPY LOVE POPS

Tender, heart-shaped truffle pops made with love, Mother's® Puppy Love™ Cookies, and frosting.

Yield: Approximately 15 Pops (varies based on cutter size)
Prep Time: 1 Hour, 30 Minutes (plus 3 hours freezing time)

INGREDIENTS

- 1 x 9 oz. bag of Mother's Puppy Love Cookies
- 6 oz plain sponge or pound cake
- 1 x 16 oz. container of whipped cream cheese frosting
- (1 cup for filling, remainder for assembly)
- 1/8 teaspoon salt
- 15-20 white lollipop sticks
- 12 oz white chocolate or candy melts
- 1/3 cup assorted sprinkles (white, red, and pink)



DIRECTIONS

1. Crush the Mother's Puppy Love Cookies into fine crumbs and crumble the cake into a mixing bowl.
2. Mix the cookie crumbs and cake with 1 cup of whipped cream cheese frosting and salt until well combined.
3. Press the mixture onto a lined baking tray, forming a half-inch thick layer, and chill in the fridge for 1 hour or until firm.
4. Using a small heart-shaped cookie cutter, cut out the pop shapes, reshaping, and reusing the trim as needed. Keep everything cold.
5. Dip the end of each lollipop stick about 1/2 inch into the remaining frosting, then insert into the base of the heart shapes. Press the mixture firmly around the stick, smoothing out any cracks with a dab of frosting.
6. Place the shaped pops on a baking tray and freeze for 1-2 hours until solid.
7. Once frozen, melt the white chocolate or candy melts in the microwave, stirring until smooth and fluid.
8. Dip the frozen pops into the melted chocolate, letting excess drip off, then decorate with sprinkles as desired.
9. Set the finished pops on the baking tray and allow them to set completely.
10. Store the pops in the refrigerator and serve cool or at room temperature.

CHEF'S NOTES

1. These pops are a fantastic way to use up any leftover cake, muffins, or cupcakes.
2. If you don't have leftovers, store-bought sponge or pound cake works perfectly.
3. Work quickly when dipping the pops in chocolate to prevent them from softening too much.
4. Get creative with the chocolate coating by using different colors of candy melts.
5. If using a microwave to melt chocolate or candy melts, be sure to use short bursts stir in-between intervals of heat to prevent burning.

