

heute gibt es...

Amaretto Cake-Pops



Ingredients: (For about 25 pcs)

- a [Sponge cake](#)

For the Amaretto Frosting:

- 60g butter (Raumtemperatur)
- 120g icing sugar
- 1 tsp vanilla Zucker
- 2 EL Amaretto

For the decoration:

- Dark chocolate
- some coconut fat
- Amarettini
- Haselnusskrokant
- Lollipop-Sticks

Preparation:

Frosting:

1. Melt the butter with an electric mixer until fluffy.
2. Powder and vanilla sugar mixed together, sieved add to the butter and mix well together until a creamy mass.
3. Add the amaretto and mix.

Cake-Pops:

Please make sure to read my first [Instructions for making Cake Pops](#) through, as I refer to this, and so does not have to explain everything multiple times.

1. Make the Cake Pop balls according to the above instructions with the recently prepared amaretto frosting.
2. While the cake balls in the refrigerator to harden, finely crumble the Amerettini in a bowl.
3. After coating the balls with chocolate coating, they are as long as the chocolate is still wet sprinkled with the crumbled Amarettini or with hazelnut brittle or turned it.
4. Let dry cake pops and then enjoy ☐