

Recipe



Chef Christina Hayman | Lynnfield Baking Company

Recipe Name: Minty Chocolate Cake Pops **Dish Type:** Dessert **No. of Servings:** 24

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Total Time: 45 minutes

Recipe Contains: Dairy, Eggs, Soy, Wheat. Thin Mints Girl Scout cookies are manufactured in a shared facility with peanuts, milk, and coconut.

Ingredients:

- $\frac{3}{4}$ cup semi-sweet chocolate chips
- $\frac{1}{2}$ cup unsalted butter
- $\frac{3}{4}$ cup sugar
- 3 tbsp cocoa powder
- 2 eggs
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ tsp salt
- 16 Thin Mints cookies
- 12 ounces coating chocolate
- 2 tbsp gold sprinkles

Special Equipment:

- cake pop pans
- 6-inch lollipop sticks

Directions:

1. Preheat oven to 350 degrees.
2. If using metal cake pops pans, grease and coat with cocoa powder; silicon cake pop pans work best.
3. Crush six Thin Mints in food processor until they form a coarse powder.
4. Melt chocolate chips and butter in double boiler, stirring constantly until smooth. Let cool slightly.
5. In stand mixer, mix sugar and cocoa powder, add melted chips and butter. Mix well.
6. Add eggs, one at a time.
7. Add flour and salt and mix until well blended. Fold in crushed Thin Mints.
8. Fill the bottom cake pop pan (the side without holes) with batter so the batter mounds over the top of the pan.
9. Put top on pan and bake for 20 minutes in silicone pan, 18 minutes in metal pan.
10. Let cool for 5 minutes in the pans and then remove cake pops from pans and cool completely.
11. Process remaining Thin Mints in food processor making a fine powder. Pour into small bowl and mix in gold sprinkles.
12. Melt coating chocolate according to package directions in small bowl.
13. Dip cake pop stick into melted chocolate and push into cake. Allow to harden to ensure the stick will hold the cake.
14. Dip into melted chocolate and coat completely, then dip directly into Thin Mints/sprinkle mix.
15. Place on wax paper to harden, then serve.