



# Toffee-tastic<sup>®</sup> Cookie Cake Pops (Gluten-free)

Ready in 2 hours  
Makes 24 servings



## What you need

### Ingredients

#### **Cake Pops (made with frosting)**

1/2 cup+ frosting (canned or cream cheese frosting)  
1 package Toffee-tastic cookies, finely chopped  
1/4 cup toffee bits  
1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips or candy melts)  
Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)  
Lollipop sticks

#### **Cream Cheese Frosting**

1 1/2 ounces cream cheese  
2 tablespoons butter  
1 cup powdered sugar  
1/2 teaspoon vanilla

#### **Cookie Balls**

3-4 ounces cream cheese  
1 package Toffee-tastic cookies, finely chopped  
1/4 cup toffee bits  
1 cup coating, melted (chocolate chips, butterscotch chips, white chocolate chips)  
Toppings, to decorate tops (toffee bits, chopped pecans, colored sprinkles or candies)  
Candy cups/mini muffin paper liners

### Equipment

Large mixing bowl  
Food Processor  
Sticks for cake pops  
Cake ball liners  
Microwave safe mug  
2 knives



## Directions

### **1. Make your cake pops or cake balls:**

Blend together the cookie crumbs and the cream cheese (or frosting) until it can form a ball, adding a little extra cream cheese (or frosting), if needed. A food processor works well for this.

Form dough into balls (1-1 1/2" size). Refrigerate for 30-60 minutes.

### **2. Prepare delicious coating:**

Melt coating in a narrow, tall microwave safe mug. (Start with 30 seconds in the microwave, stir, and then continue to microwave in additional 10 second intervals until smooth). Do not overheat.

### **3. Coat your cake pops or cake balls:**

Dip the end of your lollipop stick in the melted coating. Insert stick into ball (or if making cookie balls, without sticks, use two knives to lower balls into coating).

Dip each ball into the coating until covered, allowing excess to drip off into mug.

### **4. Time to decorate:**

Sprinkle top with toffee, nuts or sprinkles, and allow to cool.