

Pumpkin Cake Pops

Yield: 50 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-cake-pops-recipe-south-africa>

Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1 3/4 teaspoons ground allspice
- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups granulated white sugar
- 1 cup light brown sugar packed
- 1 cup canola oil
- 4 large eggs
- 15 ounces pumpkin pure, unsweetened
- 1 tablespoon vanilla extract
- 1 tablespoon grated orange zest or less if you don't want much orange flavor
- 2 frosting tubs prepared
- 8 inches lollipop long, sticks, or 6-inch, sturdy, thicker ones rather than the skinny type
- chocolate melting, chocolate disks from baking shops or regular chocolate chips
- sprinkles decor, etc.

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 15 milligrams
4. Fat: 5 grams
5. Protein: 1 grams
6. Sodium: 100 milligrams
7. Sugar: 25 grams

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