



*Merry Christmas!*

# Eggnog Cake Pops



## Ingredients

- 1 package of Lehi Mills Eggnog Cake mix
- 1/3 cup of butter, softened
- 3 cups of eggnog
- 2 cups of white chocolate
- Crushed peppermint

## Method

1. Preheat oven to 350F.
2. In a medium bowl, combine the cake mix, butter, and eggnog until smooth. Pour into a greased 11x7 inch pan and bake for 30 - 40 minutes.
3. Once cooked through, remove from oven and let cool before carefully crumbling the cake into a bowl.
4. Use your hands to roll the cake mix into balls and refrigerate for 1 hour (the cake pops are easier to smooth out when they're cold).
5. Melt the white chocolate and dip the cake pop and stick into the chocolate. TIP: dip the tip of the stick into the chocolate before placing it into the center of the cake pop. Roll the cake pop into the crushed peppermint before placing the cake pops upright in styrofoam.
6. Freeze for a couple of hours before enjoying!



40 - 90 min



makes about 48 cake pops