

Black Chocolate Cauldron Cake Pops

Poetry & Pies

prep time: 50-55 minutes

bake time: 25-45 minutes (depending on pans used)

chill time: 4 hours (divided)

total time: 5 hours, 40 minutes

servings: 36-48



Ingredients

for the black chocolate cake*

- 1 ½ cups (350g) granulated sugar
- 1 ⅔ cups (226g) flour, spooned then leveled and sifted
- ¾ cup (75g) [black cocoa powder](#), spooned then leveled and sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- ½ teaspoon (3g) sea salt
- 3 eggs, room temperature
- 1 cup (236g) buttermilk, room temperature**
- ⅓ cup (108g) avocado oil (can sub vegetable, grape seed, or canola oil)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) hot, light roast coffee (or hot water)

to assemble

- quarter batch [chocolate buttercream](#) (or 1+ cup of [your favorite frosting](#))*
- [black gel food coloring](#) (optional, to make filling pure black)
- [black](#) and [light green candy melts](#)
- [light green sugar pearls](#)
- [cake pop sticks](#)
- [parchment paper](#) or [a silicone mat](#)

Instructions

make the black chocolate cake layers

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly grease and flour a [9x13 baking pan](#) (or use [baking spray](#)). Alternatively, you can use two [8" or 9" cake pans](#) or three [6" cake pans](#) to make the bake time shorter. This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).
2. Whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt in the bowl of your stand mixer or a large mixing bowl, sifting everything but the sugar (unless yours is fine enough to sift--go for it!). Set aside.
3. In a separate medium mixing bowl, whisk the eggs, buttermilk, oil, and vanilla together until well-blended and fully emulsified, about 1 minute.
4. Very, very slowly stream the hot coffee or water into the wet ingredients, whisking vigorously and constantly as you pour to avoid scrambling the eggs. Feel free to do this in segments if it's easier. If you do scramble some of the eggs, you can run the mixture through your [fine mesh sieve](#) to remove the cooked egg bits.
5. Using the paddle attachment (or a [hand mixer](#)), turn your stand mixer to low and slowly pour the wet ingredients into the dry. This should take about 30 seconds or so. The batter will clump up then thin out. Once you've poured all the wet ingredients, immediately turn off the mixer. Scrape down the bottom and sides. Beat on medium for exactly 2 minutes (set a timer).
6. Pour into your prepared pan(s). Bake for 40-45 minutes (25-30 for two round pans, 20-25 minutes for three), until a toothpick inserted in the middle comes out with just a few moist crumbs (ideally not fully clean, as this could mean they're over baked). Check early and rotate halfway if not using convection. Be sure to check each pan separately, as one might bake faster than the other.
7. Let cool completely in the pan.

assemble

8. While the cake cools, make your buttercream (if not made ahead). Optionally, you can use black cocoa in the buttercream, but it's not necessary to create a black filling.
9. Once the cake is cool, use your hands or a hand mixer or a stand mixer fitted with the paddle attachment. Try to get it all crumbled up well so you don't have any large chunks—those will make it hard to make a round cake truffle. Add the buttercream (and 1-2 drops black gel food coloring, if desired) and mix on low or stir gently until fully combined. It shouldn't come together like bread dough, but it should be evenly mixed. If you squeeze some together in your hand, it should stay. If it's falling apart, add 1-2 more tablespoons buttercream.
10. Use a [small cookie scoop](#) or spoon to get about 1 ½ tablespoons cake. Roll between your palms to create as round a ball as you can get. Don't worry if they're not perfectly round—you can fix that after they chill for a bit. Place on a [parchment](#) or [silicone](#) lined, [rimmed baking sheet](#). Refrigerate at least 2 hours, until firm. If the balls weren't very round on the first roll, you can reshape them after an hour of chilling, which helps them stay more round.
11. Melt black candy coating in the microwave according to directions (or use a double boiler). Be very careful not to overheat it, as it will be ruined. You can keep it warm while you dip the cake pops by placing the bowl over a saucepan with 1" simmering water over lowest heat setting.
12. Remove just a few cake balls from the fridge at a time. Dip the very end of a cake pop stick in the black candy and insert into a cake ball. Carefully place back on the baking sheet in the fridge, to set the candy "glue".
13. Once all cake balls are glued to cake pop sticks and the candy is set, either transfer to a plate or prepare a second baking sheet with parchment or silicone so you have a non-refrigerated spot to set the fully dipped cake pops.
14. Again, take just a few cake pops out of the fridge at a time. Dip carefully in the black candy coating, covering the whole cake pop. If it's so thick that the cake is falling off of the stick, you can thin it out with a teaspoon of coconut oil or shortening.

15. After dipping each cake pop, place upside down on your prepared baking sheet that is not refrigerated. Press gently to ensure you end up with a flat top (once you turn it right side up).
16. Leave all cake pops to cool. Ideally, do this at room temperature, as the fridge often creates condensation on the outside that can create a speckled look once it evaporates.
17. After the black candy has hardened, about 1 hour, melt the green candy the same way you melted the black. It's not such a big deal if it's thicker, as you will be spreading it with a knife or spatula.
18. At this time, be sure you have a place ready to stand the pops upright as they dry. This can be a block of styrofoam, a cardboard box with small holes cut out for the sticks, or any kind of stand you plan to use for the pops.
19. Using a knife, offset spatula, or small rubber spatula, spread a small amount of melted green candy on the top of the cauldron. You can let a little drip off the edge, as desired. Sprinkle with green sugar pearls, if using.
20. Place upright in your prepared spot to cool until hardened, about 1 hour.

Enjoy!

Cake pops should be stored in an airtight container. They will last at room temperature for 3-5 days, in the fridge 1-2 weeks, or in the freezer 6-8 weeks.

**You can use a vanilla cake and dye it green, if desired. Also, you can use any frosting you prefer. One of my favorites with this cake is [marshmallow!](#)*

***You can make your own buttermilk by adding 1 tablespoon white vinegar with enough room temperature whole milk to equal 1 cup total. Stir and let sit 10 minutes while you prep the rest of the ingredients.*