

# Cake Pops

Serves: 7



## Ingredients:

- 115g Loprofin Mix
- 50g butter
- 50g caster sugar
- 1 tsp baking powder
- 1 tsp Loprofin Egg Replacer
- 100ml Loprofin Drink
- 1 tsp vanilla extract
- 1 cup suitable low protein buttercream icing
- 100g suitable low protein chocolate



## Method:

1. Grease and line a shallow cake tin. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Beat together all of the ingredients in a large mixing bowl.
3. Tip the mixture into the prepared cake tin and bake in the preheated oven for 20 minutes.
4. Allow to cool slightly and break the cake into crumbs.
5. With clean hands, mix the crumbs together with the buttercream icing until it is moist and can hold a ball shape.
6. Divide the mixture into 7 pieces and roll into balls. Insert a wooden skewer into each ball of cake. Place on a tray and chill in the fridge for 10 minutes.
7. To decorate, melt the chocolate in a bowl over a pan of hot water or in 10 second blasts in the microwave.
8. Dip the cake pops into the chocolate and chill until set. Cake pops will keep fresh for up to 3 days in an airtight container.



## Chef's Tip:

After dipping the cake pops in chocolate, coat in suitable low protein sugar sprinkles for some extra decoration.

Allergens may be present, please check individual product and ingredient labels. If concerned about allergens please contact your healthcare professional.

The Loprofin Range are Foods for Special Medical Purposes, for the dietary management of Inherited Metabolic Disorders, and must be used under medical supervision. This recipe is intended for patients who have been prescribed Loprofin by a healthcare professional.

\* The protein content indicated in this recipe is provided as a guide only. Please check the protein content on individual ingredients and food labels.