



Chocolate PB Cake Pops



1/18th of recipe (1 cake pop): 101 calories, 3g total fat (1.5g sat fat), 153mg sodium, 16.5g carbs, 1g fiber, 9.5g sugars, 1.5g protein

Green Plan [SmartPoints](#)® value 4*

Blue Plan (Freestyle™) [SmartPoints](#)® value 4*

Purple Plan [SmartPoints](#)® value 4*

Prep: 20 minutes **Cook:** 20 minutes

Cool: 1 hour 5 minutes



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [Four or More Servings](#)

Ingredients

1 3/4 cups moist-style devil's food cake mix
1 cup canned pure pumpkin
1/2 cup peanut butter baking chips

Directions

Preheat oven to 400 degrees. Spray an 8" X 8" baking pan with nonstick spray.

In a large bowl, mix cake mix with pumpkin until smooth and uniform. (Batter will be thick!) Spread batter into the baking pan.

Bake until a toothpick inserted into the center comes out clean, about 18 minutes.

Let cool completely, about 30 minutes in the pan and 30 minutes out of the pan on a cooling rack.

Line a baking sheet with wax/parchment paper.

Break cake into pieces, and place in a large bowl. Use your hands to crumble cake into very small pieces. Thoroughly knead into a ball. On a dry surface, form cake into a log of even thickness, about 9" long. Cut into 18 evenly sized pieces, and form each piece into a ball.

Place peanut butter chips in a medium microwave-safe bowl, and microwave at 50% power for 1 minute.

Vigorously stir, and microwave at 50% power for 30 seconds. Repeat, as needed, until completely melted.

Spoon and spread melted peanut butter onto a cake ball, evenly coating the top half. Place on the wax/parchment paper, peanut butter side down. Repeat with remaining cake balls, reheating peanut butter chips at 50% power and stirring, if needed.

Insert a lollipop stick into the top of each ball, stopping at the center. Let cool until peanut butter has completely hardened, about 5 minutes. Eat up!

MAKES 18 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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