

INGREDIENTS

Cake Ingredients

- 1 1/2 cups rolled oats
- 2/3 cup cocoa powder
- 1 tsp baking soda
- 1/4 tsp salt
- 2 Tbsp peanut butter (or melted coconut oil)
- 3 Tbsp Greek yogurt (or melted coconut oil)
- 1/4 cup brown sugar
- 1/4 cup maple syrup
- 1/2 cup almond milk
- 1/2 cup water
- 1 tsp vanilla

Icing/Mix In Ingredients

- 3/4 cup powdered sugar
- 1 Tbsp vegan butter, Greek yogurt, peanut butter, or coconut oil
- 1-2 tsp almond milk

1 cup chocolate chips

DIRECTIONS

Bake the Cake

1. Grease a 8x8" cake pan and preheat oven to 350 degrees Fahrenheit
2. Blend rolled oats into a flour. Blend or whisk in cocoa powder, baking soda, and salt.
3. In a separate bowl, mix together all the remaining ingredients until evenly combined
4. Stir in the dry mixture
5. Pour into prepared pan
6. Bake for 18-22 minutes
7. Remove from oven and let cool (while you make the icing)

Make the Icing*

1. Stir or beat together all ingredients and add any desired mix-ins (see notes)

Assemble Cake Pops

1. Thinly slice off the edges and mash cake
2. Gradually "stir" in icing until you reach a desired consistency
3. Scoop and roll into balls
4. Melt 1 cup chocolate chips
5. Dip each ball completely in melted chocolate
6. Place on parchment paper and refrigerate until the chocolate hardens

Store in the refrigerator or freezer for optimal freshness (thaw frozen cake pops before enjoying).

MIX-IN NOTES: Feel free to get creative here! The main goal is to make the cake a little wetter so it rolls nicely into balls. Use any frosting recipe or add one of the following ingredients to the mix!

- 2-3 Tbsp cherry juice (my favorite variation)
- Scoop of peanut butter or other nut butter
- or 1/2 tsp peppermint extract

