Cheese Pops

Recipe By Idy Swimer

Cooking and Prep: 11.5 h

Serves: 30

Contains:

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian, Salt Free

Source: Family Table by Mishpacha Magazine

Besides for being attractive, these pops are versatile and user-friendly (for adults and kids alike). The topping choices are endless, so everyone can enjoy their favorite variation!

Ingredients (10)

For Cheese Cake

- [ ] **3 packages** unwhipped cream cheese
- [ ] **3 eggs,** beaten
- [ ] **1 cup** sour cream
- [ ] **1 cup** sugar

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☐ 1 teaspoon Gefen Vanilla Extract

Toppings Suggestions

☐ Elite Milk Chocolate or other dairy chocolate or white chocolate, melted, for garnish

☐ coconut

☐ cookie crumbs

☐ chopped nuts

☐ peanut brittle crunch

Start Cooking

Prepare the Cheesecake

1. Line the bottom of a 9-inch springform pan with Gefen Easy Baking Parchment Paper. Coat the paper and sides of the pan with cooking spray.

2. In a large bowl, beat the cream cheese and sugar until smooth.

3. Add the sour cream, eggs, and vanilla and beat until well blended.

4. Pour this mixture into the prepared pan. Place the pan on a baking sheet. Bake at 350°F (175°C) for 45-50 minutes, or until the center is almost set.

5. Cool on a wire rack for 10 minutes, then carefully run a knife around the perimeter to loosen the cake. Continue cooling for an additional hour.

6. Cover and freeze overnight.

Prepare the Cheese Pops

1. Remove the cake from the freezer and allow to defrost for 1 hour. Prepare your chosen toppings in bowls, and line a pan with parchment paper.

2. Working quickly, use a melon scooper to scoop 1-inch (2½-cm) balls from the cake, and roll in topping to coat.

3. Insert a lollipop stick in each ball and transfer to the parchment-lined pan. Store in the freezer.

4. Once the cheese pops are fully frozen, you may garnish by drizzling melted chocolate over

them.