



DOVE Red Velvet Halloween Cakesicles  
RECIPE

## DOVE Red Velvet Halloween Cakesicles



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TIME

30 minutes

INGREDIENTS

17 items

MAKES

12 servings

Using silicon molds, these DOVE cakesicles with homemade red velvet cake centers make a delectable Halloween treat that's sure to impress.

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# INGREDIENTS

## Red Velvet Cake:

- 2/3 cup all-purpose flour
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- Pinch salt
- 1/4 cup low-fat milk, at room temperature
- 2 tsp lemon juice
- 2 tsp red food coloring
- 1/4 cup granulated sugar
- 1 egg
- 2 tbsp canola oil
- 1/2 tsp vanilla extract
- 3 DOVE Milk Chocolate Pumpkins, melted

## Cakesicles:

- 6 DOVE Milk Chocolate Pumpkins, chopped
- 1 cup black candy melts
- 1 tbsp coconut oil
- 1/4 cup whipped cream cheese, softened
- 2 tbsp Halloween sprinkles
- 12 lollipop sticks

## Red Velvet Cake:

1.  
Preheat oven to 350°F. Grease and flour an 8-inch cake pan. Line bottom of pan with parchment paper.
2.  
In medium bowl, whisk together flour, baking powder, baking soda and salt.
3.  
In measuring cup, whisk together milk, lemon juice and red food coloring.
4.  
In large bowl, using electric mixer, beat together sugar, egg, oil and vanilla until well combined. Stir in melted DOVE Milk Chocolate Pumpkins until blended. Alternately add flour mixture in 3 parts and milk mixture in 2 parts, starting and ending with flour mixture. Scrape bowl as needed between additions. Scrape batter into prepared pan; smooth top.
5.  
Bake for 20 to 22 minutes or until tester inserted in center of cake comes out clean. Let cool completely on wire rack. Using fingertips, crumble cake into crumbs.

## Cakesicles:

1. 6

In heatproof bowl fitted over saucepan of barely simmering water, stir together chopped DOVE Milk Chocolate Pumpkins, black candy melts and coconut oil until smooth and melted.

2. 7

Brush 1 tbsp melted chocolate mixture evenly into each of 12 cakesicle molds. Fit each mold with a lollipop stick. Let stand until chocolate mixture is hardened and set. (Keep bowl with remaining chocolate mixture over saucepan of hot water so it stays melted.)

3. 8

In medium bowl, using electric mixer, beat cream cheese until smooth. Add cake crumbs and mix until combined.

4. 9

Scoop out 1 1/2 tbsp cake mixture and press into prepared chocolate shell in mold. Repeat with remaining cake mixture to fill all the molds.

5. 10

Spoon about 1 tbsp melted chocolate mixture over top of each portion of cake filling. Using offset spatula, spread chocolate to even layer and scrape off any excess.

6. 11

Chill cakesicles in molds in refrigerator for 20 to 30 minutes or until top chocolate layer is completely set. Remove cakesicles from molds to serve.

7. 12

Drizzle remaining melted chocolate mixture over cakesicles and garnish with Halloween sprinkles.

8. Tip

Alternatively, garnish cakesicles with Halloween-colored icing instead of sprinkles.

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Cooking time

40 minutes

Ingredients

14 items

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Cooking time

45

Ingredients

3 items

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## **MINI ESPRESSO MOLTEN LAVA CAKES**

Cooking time

10 mins

Ingredients

9 items

[SEE DETAILS](#)



## **Dove Promises Shaken Latte**

Cooking time

15 minutes

Ingredients

6 items

[SEE DETAILS](#)

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