



Cake Pops

Mix together cake scraps and buttercream. You can make the buttercream or use canned frosting. You need about $\frac{1}{2}$ cup of buttercream to a gallon bag of cake scraps.

To make fresh buttercream, mix one stick of butter with 3 cups of powdered sugar and a teaspoon of Cookie Nip. Add salt water a teaspoon at a time until a dough forms.

Melt one pound of chocolate melting wafers in the microwave or in a chocolate melting pot. If using microwave, heat for 30 seconds at the time and stir until the chocolate is fully melted.

Scoop the dough out using a tablespoon or cookie scoop. Roll into a ball. Dip the end of the candy stick into chocolate and insert in each ball. Refrigerate for 15-30 minutes. Dip the cake pops into the melted chocolate and allow excess to drip off. Stand up in a cake pop holder or use a block of Styrofoam. If you wish to garnish with sprinkles, or nuts, do so while the chocolate is still wet. To add chocolate swirls, wait for the bottom coat to dry.

Cookie Nip is available at cookie nip.com and on Amazon