



Cake Pops

The items you need to make cake pops are

Cake, (baked, covered, and cooled)

melting chocolate or almond bark (found on baking aisle or in hobby store)

sprinkles or chopped nuts if desired

cake pop sticks (can be found at hobby and craft stores or on Amazon)

*Cake pop molds are available at mylittlecakepopmolds.com if you want a shape other than round.

Bake the cake and cover the pan in foil once you remove it from the oven. This will cause the cake to sweat and will make for moist cake pops without adding frosting or syrup. Once the cake and pan are totally cool, chop it up into pieces and put it in the mixer with no additional ingredients. Turn the mixer on low and allow the cooked cake to be crushed and form a dough ball. Roll the dough between your palms into 1" balls. Melt a bit of your dipping chocolate. Dip the stick into the melted chocolate and stick it into the ball of dough. Refrigerate the cake pops for 30 minutes.

In a glass dish, melt chocolate in the microwave in 30 second intervals, stirring between heating until it is smooth. Dip the cold cake balls into the chocolate and hold it over the edge until excess chocolate drips back into the bowl. Apply nuts or sprinkles if desired. Cake pops can be held at room temperature for a week or more.

Cake pop sticks, bags, ties and stands are available on Amazon.

Recipe for Cake Pop Cake- This is also an excellent cupcake recipe!

Preheat oven to 350 degrees.

Put dry ingredients in the mixing bowl and stir.

1 box of white cake mix, any brand

1 cup all purpose flour

1 cup granulated sugar

1 box vanilla instant pudding

Put all wet ingredients in a 4 cup glass measuring cup and whisk together.

1 cup water

½ cup milk

3 eggs

2 tsp. Cookie Nlp

1 cup sour cream

With the mixer on low speed, gradually add the wet ingredients to the dry ingredients. Prepare a rectangular pan with parchment or EZ Greazy. Pour batter into pan and bake for 35-40 minutes or until a toothpick comes out clean. Do not overbake or your cake pops will be dry.

When the cake is finished cooking, cover with foil to allow the cake to sweat. Leave it until the cake and pan are completely cooled. Then add the cooked cake back into the mixing bowl and stir until the batter forms a dough. Shape into balls or whatever shape you like. Add sticks and refrigerate.