



How to Make Cake Pops!

where have all the lollipops gone??

-serving size: 50 cake pops

-time: 3 hours

-level: intermediate

perfect for a snack, parties, party favors, nice treat

-box of cake mix of your choice

-icing of your choice

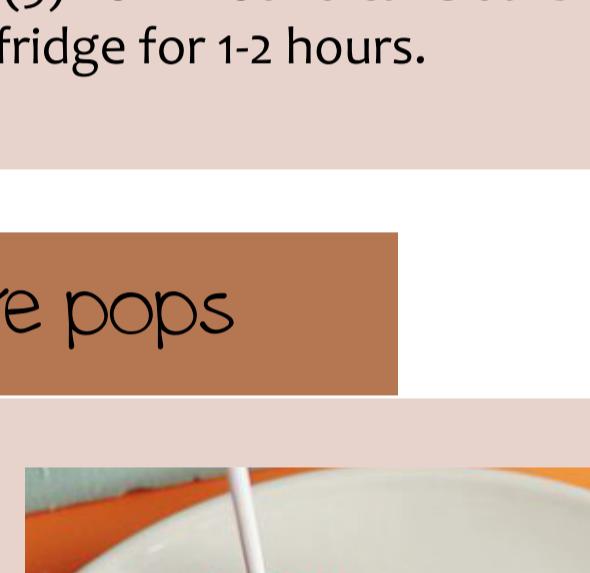
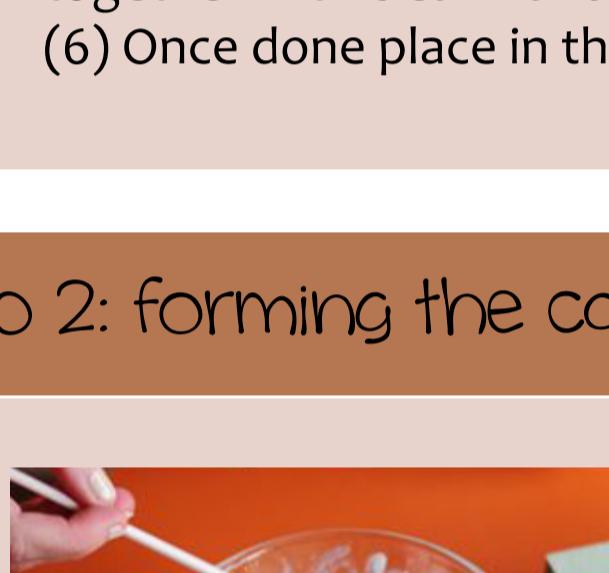
-candy melts

-foam

-sprinkles

-sticks

step 1: forming the cake balls



(1) Bake the cake. (2) Break up the cake in a bowl (3) Add 2 cups of icing. (4) Mix together with clean hands. (5) Form round cake balls about 3-4 tablespoons each. (6) Once done place in the fridge for 1-2 hours.

step 2: forming the cake pops



(1) Add 1 tablespoon canola oil to candy melts and melt in the microwave. (2) Dip lollipop stick in melted chocolate. (3) Push stick 2/3 through the cake pop.

step 3: icing the cakpops



(1) Dip the cake pop in the melted chocolate (2) Allow excess to drip off before placing in a foam stand. (3) Add sprinkles to decorate. (4) Enjoy with a cup of freshly brewed coffee.

step 4: decorating the cakpops



(1) Add sprinkles to decorate. (2) To add texture to the pops drizzle some chocolate on top. (3) Let sit for a while so that the chocolate set and harden.

step 4: enjoy a nice snack

