

Cake Pop Recipe

Makes 8 Cake Pops

Ingredients:

15 oz White cake mix
4 teaspoons of vanilla frosting
Pink food coloring
1 bag of Wilton white candy melts
1 scant teaspoon of Crisco all vegetable shortening
Sprinkles
Cake pop sticks

Directions:

1. Make your sponge according to the packet instructions, and then leave on a wire rack to cool completely. Once cool trim away any dark sides or edges.
2. Using clean hands, break the cake up and crumble it until it is in medium fine breadcrumbs. Then add your frosting and mix and knead well until you are able to form a ball.
3. Roll the mixture into balls, if you have a melon scoop or similar, push the mixture into it, working all around until you have a perfect globe. Feel free to roll between your hands to get a smooth outer shape.
4. In a separate pan add around 1/3 of your candy melts and heat gently until entirely melted. Working quickly and efficiently dip a popsicle stick into the melted candy and then stab it into the center of the cake pop ball. It will solidify and act as a sort of 'glue'. When all are complete, place in the freezer for 15 or so minutes.
5. In the meantime, add the rest of the candy melts to your pan and once melted add your shortening. Transfer your coating to a tall glass.
6. Remove your cake pops from the freezer and, one by one, dunk into the glass. Once covered, remove, dust with sprinkles and stand upright in your foam block.
7. Leave for one hour to set.