



Cake Pops

Recipe courtesy of Sally's Baking Addiction

Homemade Version Groceries

		Cake:
1 2/3	cups	all-purpose flour
1/2	tsp	baking powder
1/4	tsp	baking soda
1/2	tsp	salt
1/2		stick, unsalted, room temperature butter
1		large egg, room temperature
2	tsp	vanilla extract
1	cup	whole milk
		Frosting:
7	tbsp	unsalted, room temperature butter
1 3/4	cup	powdered sugar
2-3	tsp	heavy cream or milk
1	tsp	vanilla extract
40	oz	candy melts
		sprinkles
		lollipop sticks
		Optional: Gel food coloring to change frosting

Cake Mix and Canned Frosting Groceries

		Cake:
		Favorite box mix
		Tip!! When mixing use: Butter instead of oil, milk instead of water, and an extra egg
		Frosting:
		Favorite canned frosting
40	oz	candy melts
		sprinkles
		lollipop sticks
		Optional: Gel food coloring to change frosting

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Cooking Equipment

Stand mixer or hand mixer
Several Mixing Bowls
Measuring cups and spoons
9x13 pan
Rubber Spatula
1 tbsp Cookie Scoop (optional)
Tall glass
Sheet pan with wax paper or parchment paper

Directions:

BAKE TIME: About 30 minutes

Day before or earlier in day before class make cake so it is cooled completely!

1. Preheat oven to 350°F. Grease a 9x13 inch cake pan.
2. **Make the cake (homemade version):** Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside. Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter and sugar together in a large bowl until creamed, about 2 minutes. Add the egg and vanilla extract and beat on high speed until combined. Scrape down the bottom and sides of the bowl as needed. With the mixer running on low speed, add the dry ingredients and milk to the wet ingredients until combined. Manually whisk the batter to ensure there are no large lumps at the bottom of the bowl. Batter will be slightly thick. Pour the batter evenly into the prepared pan. Bake for 30 minutes or until a toothpick inserted in the center comes out clean. If the top begins browning too quickly in the oven, loosely place a piece of aluminum foil on top.
3. **Make the cake (box version):** Whip up your favorite box mix (any flavor!) Baker cake tip: When mixing ingredients use equal parts melted butter instead of oil, equal parts milk instead of water, and add an extra egg. Batter will be slightly thick. Pour the batter evenly into the prepared pan. Bake for 30 minutes or until a toothpick inserted in the center comes out clean. If the top begins browning too quickly in the oven, loosely place a piece of aluminum foil on top.
4. Allow the cake to cool completely in the pan set on a wire rack.

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During Class:

5. Make the frosting: With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy, about 2 minutes. Add confectioners' sugar, heavy cream, and vanilla extract with the mixer running on low. Increase to high speed and beat for 3 full minutes.
6. Crumble the cooled cake into the bowl on top of the frosting. If top is too browned, we will use a serrated bread knife to cut off the top. Make sure there are no large lumps. Turn the mixer on low and beat the frosting and cake crumbles together until combined.
7. Measure 1 Tablespoon of moist cake mixture and roll into a ball. Place balls on a lined baking sheet. Refrigerate for 2 hours or freeze for 1 hour. Re-roll the chilled balls to smooth out, if needed. Place back into the fridge as you'll only work with a couple at a time.
8. Melt the coating in a 2-cup liquid measuring cup (best for dunking!). you can use a double boiler or microwave.
9. Coat the cake balls: Remove only 2-3 cake balls from the refrigerator at a time. Dip a lollipop stick about 1/2 inch into the coating, then insert into the center of the cake ball. Only push it about halfway through the cake ball. Dip the cake ball into the coating until it is completely covered. Make sure the coating covers the base of the cake ball where it meets the lollipop stick. Very gently tap the stick against the edge of the measuring cup to allow excess coating to drop off. Decorate the top with sprinkles and place upright into a styrofoam block or box (or just use a wax or parchment lined tray). Repeat with remaining cake balls, only working with some out of the refrigerator at a time. The cake balls must be very cold when dipping!
10. Coating will set within an hour. Store cake pops in the refrigerator for up to 1 week.