

Basic Cake Pops

Once you know how to make a basic cake pop, it's easy to start making the projects in this book or create your own designs.

YOU'LL NEED

18.25-oz (520-g) box cake mix
9-by-13-in (23-by-33-cm) cake pan
Two baking sheets
Wax paper
Large mixing bowl
16-oz (455-g) container ready-made frosting
Large metal spoon
Plastic wrap
48 oz (1.4 kg) candy coating
Deep, microwave-safe plastic bowl
48 lollipop sticks
Styrofoam block
MAKES 48 CAKE POPS

1. Bake the cake as directed on the box, using the 9-by-13-in (23-by-33-cm) cake pan. Let cool completely.
2. Once the cake has cooled, get organized and set aside plenty of time (a couple of hours) to crumble, roll, and dip 4 dozen cake pops. Line the baking sheets with wax paper.
3. Crumble the cooled cake into the large bowl. You should not see any big pieces of cake.
4. Add up to three-quarters of the container of frosting to the bowl. (You will not need the remaining frosting. Save it in the refrigerator for a later use.) Mix it into the crumbled cake, using the back of a large metal spoon, until thoroughly combined. If you use the entire container, the cake balls will be too moist.
5. The mixture should be moist enough to roll into 1 1/2 -in (4-cm) balls and still hold a round shape. After rolling the cake balls by hand, place them on the prepared baking sheets and let them rest for about 20 minutes before chilling.
6. Cover with plastic wrap and chill for several hours in the refrigerator, or place them in the freezer for about 15 minutes. You want the balls to be firm but not frozen.
7. Place the candy coating in the deep microwave-safe bowl. These bowls make it easier to cover the cake balls completely with candy coating while holding the bowl and without burning your fingers. The coating should be about 3 in (7.5 cm) deep for easier dipping. I usually work with about 16 oz (455 g) of coating at a time.
8. Melt the candy coating, following the instructions on the package. Microwave on medium power for 30 seconds at a time, stirring with a spoon between each interval. You can also use a double boiler. Either way, make sure you do not overheat the coating.

9. Now you're ready to dip. Take a few cake balls out of the refrigerator or freezer to work with, keeping the rest chilled. If they're in the freezer, transfer the rest of the balls to the refrigerator at this point so they stay firm but do not freeze.

10. One at a time, dip about 1/2 in (12 mm) of the tip of a lollipop stick into the melted candy coating, and then insert the lollipop stick straight into a cake ball, pushing it no more than halfway through.

11. Holding the lollipop stick with cake ball attached, dip the entire cake ball into the melted candy coating until it is completely covered, and remove it in one motion. Make sure the coating meets at the base of the lollipop stick. This helps secure the cake ball to the stick when the coating sets. The object is to completely cover the cake ball and remove it without submerging it in the coating more than once. A small, deep plastic bowl is very helpful during this step. If you do re-submerge the cake pop, the weight of the candy coating can pull on the cake ball and cause it to get stuck in the coating.

12. The thinner the consistency of your coating, the easier it will be to coat the cake pops. If you find that your coating is too thick, add some vegetable oil or paramount crystals to help thin it and make the coating more fluid.

13. When you remove the cake pop from the candy coating, some excess coating may start to drip. Hold the cake pop in one hand and use the other to gently tap the first wrist. Rotate the lollipop stick if necessary to allow the excess coating to fall off evenly, so one side doesn't get heavier than the other. If you didn't completely dunk the cake pop, this method of tapping and rotating generally takes care of that. The coating will slowly slide down the surface of the cake ball until it reaches the lollipop stick.

14. If too much coating surrounds the base of the lollipop stick, you can wipe the excess off with your finger. Simply place your finger on the stick right under the cake ball and rotate the pop, allowing any excess coating to fall off and back into the bowl of coating. When most of the excess coating has fallen off and it is no longer dripping, stick the cake pop into the Styrofoam block.

15. Repeat with the remaining cake balls and let the pops dry completely in the Styrofoam block.

16. Enjoy!

Tips

- Make the cake the day before, and let it cool overnight.
- Use a toothpick to encourage the coating to cover any small exposed areas or to make sure it surrounds the lollipop stick.
- Make sure the cake balls are chilled and firm when you dip them. If they are room temperature, they are likely to fall off the lollipop sticks into the melted candy coating. You can always return them to the freezer for a few minutes to quickly firm up again.
- Experiment with different colors of candy coating and sprinkles.

- You can also make cake pops into different shapes. Just roll them into balls, place in the freezer or refrigerator to firm and mold into your desired shape.
- Poke holes in the Styrofoam block before you start dipping. Just use one of the lollipop sticks to make holes about 2 in (5 cm) apart.

Red-Nosed Reindeer

Mini pretzels for antlers and red candies for noses are perfect for everyone's favorite reindeer.

You'll need:

48 uncoated cake balls (please see separate recipe)

48 oz (1.4 kg) chocolate candy coating

Deep, microwave-safe plastic bowl

48 lollipop sticks

Styrofoam block

96 miniature alphabet-shaped pretzels or mini pretzel twists

Toothpicks

48 red peanut M&M's or red Lemonheads

96 miniature white confetti sprinkles

Black edible-ink pen

To decorate:

- 1.** Have the cake balls chilled and in the refrigerator.
- 2.** Melt the chocolate candy coating in the microwave-safe bowl, following the instructions on the package. The coating should be about 3 in (7.5 cm) deep for easier dipping.
- 3.** When you are ready to dip, remove a few cake balls at a time from the refrigerator, keeping the rest chilled.
- 4.** One at a time, dip about 1/2 in (12 mm) of the tip of a lollipop stick into the melted candy coating and insert the dipped end straight into a cake ball, pushing it no more than halfway through. Dip the cake pop into the melted coating. Gently lift the pop out of the coating and tap off any excess: Hold it over the bowl in your left hand, and tap your left wrist gently with your right hand. If you use the hand holding the cake pop to shake off excess coating, the force of the movement will be too strong and could cause the cake ball to loosen or fly off the lollipop stick. Tapping the wrist holding the cake pop absorbs some of the impact. The excess coating will fall off, but you will need to rotate the lollipop stick so the coating doesn't build up on one side, making it too heavy on that side. If too much coating starts to build up at the base of the stick, simply use your finger to wipe it off, spinning the lollipop stick at the same time. This can happen if the coating is too thin or too hot. It's not as hard as it sounds; it just takes a little practice. Immediately attach 1 pretzel on each side of the

reindeer head for antlers. Hold them in place until the candy coating sets like glue. Stand the pop firmly in a hole in the Styrofoam block. Repeat with the remaining cake balls. Let the pops dry completely.

5. Using a toothpick, dot a small amount of the melted candy coating in position for the nose and attach 1 red candy. Hold the nose in place until the coating sets. Use a clean toothpick to dot a small amount of coating in position for the eyes and attach 2 white miniature confetti sprinkles. Return to the Styrofoam block. Repeat with the rest of your reindeer. Using the edible-ink pen, draw on mouths and dot the eyes.

6. Let the cake pops dry completely.

Pretty Presents

Have people guess what flavor is inside these little gifts.

You'll need:

48 uncoated cake balls (page 9)

Wax paper

Baking sheet

Cookie cutter with a straight edge

48 oz (1.4 kg) white candy coating

Deep, microwave-safe plastic bowl

48 lollipop sticks

96 red candy hearts

48 red mini M&M's

Red colored cocoa butter Small paintbrush

Toothpicks

Styrofoam block

TO DECORATE

1 . Remove the cake balls from the refrigerator and shape them, one at a time, into small squares to form the shape of a box. You can use wax paper to aid in shaping the sides. Take each side of your cake ball and slide it on a wax paper covered baking sheet. Rotate and repeat for each side to help create a flat surface. In addition, you can use the flat side of a metal cutter to cut off any rounded excess and to help form straight edges.

Pretty Presents

2. After shaping, put the shaped cakes in the freezer for about 15 minutes to firm up again for dipping. Once they are firm,

transfer them to the refrigerator. Remove a few at a time for dipping, keeping the rest chilled.

3. Melt the candy coating in a microwave-safe plastic bowl, following the instructions on the package. The coating should be about 3 in (7.5 cm) deep for easier dipping.

4. One at a time, dip about 1/2 in (12 mm) of the lollipop stick into the melted candy coating and insert the stick straight into the bottom of the box shape, pushing it no more than halfway through. Dip the cake pop into the melted coating, and tap off any excess as described on page 22.

5. While the coating is wet, place two candy heart sprinkles on their sides, with pointed ends facing each other on top of the pop. Leave room to place a mini M&M's candy in between. Tilt the hearts up to form the shape of a bow before the coating sets. Let dry completely in a Styrofoam block.

6. Heat the red cocoa butter in the microwave following the directions on the bottle. Pour a little into a small dish. Paint ribbons on sides and tops of the cake pop with a brush.

7. Let the pops dry in the Styrofoam block.

Red-Nosed Reindeer

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balls (page 9)

48 oz (1.4 kg)
chocolate candy
coating

Deep, microwavesafe
plastic bowl

48 lollipop sticks
Styrofoam block

96 miniature
alphabet-shaped
pretzels or mini
pretzel twists

Toothpicks

48 red peanut

M&M's or red

Lemonheads
96 miniature white
confetti sprinkles
Black edible-ink pen

TO DECORATE

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6. Let the cake pops dry completely.