

Cake Pops

Ingredients		
Cake, crushed into crumbs	One 9" layer (1# 7 ounces)	Two 9" layers (2# 13 ounces)
Icing, room temperature	10 ounces	1# 4 ounces
Tempered Chocolate or Coating Chocolate	As needed	As needed
Decorative Toppings: Coconut and nuts Candy Chocolate chips and Candy	As needed	As needed
4" lollipop sticks	As needed	As needed

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Knead together the cake crumbs and icing until it forms a malleable paste. Cover with plastic wrap and chill until firm, about 30 minutes and up to 2 days.
4. Roll the cake mixture into 3 ounces balls (about 1" – 1 ½" in diameter)
5. Melt a small amount of coating chocolate, about 2 ounces. Dip one end of the lollipop stick in the coating chocolate and stick the tip into one of the cake balls. This will help the cake ball stick to the lollipop stick.
6. Melt a large amount of coating chocolate, about 10 ounces, over a double boiler. Dip the cake pops into the coating chocolate creating an even coat. Tilt the bowl toward you to make it easier to dip them and rotate the pop instead of dunking the entire pop.*
7. While still melted on the cake, adhere decorative toppings or after the chocolate sets up pipe on various decorations using melted or seized chocolate (a drop or two of water per 3 ounces of tempered chocolate or coating chocolate).
8. To prevent a foot from forming, allow the pops to set up while stuck in Styrofoam.
9. Store cake pops packaged at room temperature for 4 days or frozen for 2 months.

*To dunk an entire cake pop, thin out your chocolate with cocoa butter or vegetable oil. You will need enough chocolate for about a four inch depth.