

Cake Pops by Lynn's Recipes



A versatile dessert recipe that you can tailor to whatever season or occasion you wish. Great for holidays, baby or wedding showers, etc. Super easy!

Ingredients:

- 1 box cake mix (18.25 ounces) of your choice, baked according to package directions, in a 9 x 13" baking pan
- 1 carton (16 ounces) of frosting of your choice
- Bark coating or candy melting chocolates, your choice of white, chocolate, or maybe the colored candy pieces that you find in the cake decorating part of your craft store
- Sprinkles of your choice
- Lollipop sticks
- Some Styrofoam or a cake pop stand

After baking cake according to package directions, crumble and add the frosting. Mix thoroughly. I used my stand mixer, but it can be done with a hand mixer or by hand.

Form mixture into 1-1-1/2" balls and place on a cookie sheet lined with waxed paper or parchment paper

Place in the refrigerator for 1-2 hours to become cool.

Melt the chocolate in a double boiler or the microwave

Place the end of the lollipop stick in the chocolate and then into the cake pop. Roll the cake pop

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in the chocolate to coat and then use the sprinkles of your choice, while the cake pop is still not hard so that they will adhere.

Stand the cake pop into the Styrofoam or cake pop stand to harden. Refrigerate.

If you desire, you can make the cake into cake balls by dipping them in the chocolate with a fork and then using the sprinkles and placing directly on wax paper to harden.

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