



# sweet success

[www.sweetsuccess.uk.com](http://www.sweetsuccess.uk.com)

## Cake Pops – How To...

### What You'll Need

Cake offcuts, any flavour, or  
bake a sponge!

Buttercream or frosting

Wilton Candy Melts or  
chocolate for dipping

Lollipop sticks

### How To...

- Crumble up your sponge cake – if you've just baked it, leave it overnight to cool first.
- Mix the cake crumbs with some buttercream or frosting – the quantities don't need to be exact, but add a little buttercream at a time until the mixture is a good consistency and you think the ratio of cake to cream is about right. You need the mixture to be the right consistency to roll into a smooth ball.



- Once the mix is done, leave the bowl in the fridge for several hours to firm up – this will make rolling the balls easier later.
- Line a baking tray with baking parchment. Then take a little cake mixture and roll it into a smooth ball.
- If you want the cake pops on sticks, insert one now, then lay the ball carefully on the baking sheet. To make the sticks stay in place, dip the end in melted chocolate or coating before pushing into the cake pop. Carry on till the sheet is full, and leave for a while to set onto the stick – don't 'fridge' at this stage though!
- Melt your coating or chocolate in a large deep bowl – the liquid coating needs to be deep enough to dip the entire ball in easily, so if you are only using a little, melting it in a narrow jug is better than a wide bowl. If using white chocolate, this can be coloured using Sugarflair Blossom Tints or specialist chocolate colourings.
- Dip each ball into the coating until covered. Hold the ball over the bowl so any excess drips off.
- If you wish, use coloured sugar, sprinkles etc to decorate before placing back on the baking sheet to harden off.
- You could also try using blocks of polystyrene, or a cake dummy, to poke the lollipop sticks into whilst the cake pops dry, and for displaying them afterwards.