



Women's Weekly
cookbooks

EASTER THEMED CAKE POPS

Prep + cook time: 50 minutes (+ freezing & standing) **Serves:** 18

Ingredients

4 cups (640g) firmly packed chocolate cake crumbs

1/3 cup (100g) ready-made milk chocolate frosting

375g (12 ounces) white Candy Melts

Purple, yellow, green and blue food colouring

18 lollipop or paddle pop sticks

1 tablespoon each purple, yellow, green, and blue sanding sugar

1. Using a fork, combine cake crumbs and frosting in a medium bowl. Shape level tablespoons of the mixture into ovals, squeezing firmly. Place ovals on a baking paper-lined tray; freeze 1 hour, or refrigerate 3 hours or overnight, until firm.
2. Stir Candy Melts in a medium heatproof bowl over a medium saucepan of simmering water until smooth (don't let water touch base of bowl). Divide Melts evenly between four small bowls; tint pale purple, yellow, green and blue.
3. Dip the end of one stick into the Melts, then push the stick about halfway into an oval of cake. Return to tray. Repeat with remaining sticks and ovals of cake, alternating Melt colours. Place in the freezer for about 5 minutes to set.
4. Dip one cake pop into the purple Melts, rocking back and forth to coat; don't swirl the pop, or it'll break. Allow excess to drip back into the bowl. Stand cake pop upright in a styrofoam block (see page 6) until set. Repeat with remaining cake pops, alternating the Melt colours. Re-melt Candy Melts as necessary.
5. Working with one colour at a time, spoon remaining Melts into small piping bags. Pipe dots onto cake pops, then press the corresponding coloured sugar onto the dots. We used blue sugar on purple eggs, yellow sugar on blue eggs, green sugar on yellow eggs and purple sugar on green eggs. Stand upright until set.
Don't refrigerate or the sugar will dissolve.

Tips

If you can't find Candy Melts, use white chocolate Melts. Store in an airtight container at a cool room temperature until ready to serve. Cake pops will keep for up to a week.