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Easy Emoji Cake Pops

Prep time: 1 hr.

Resting Time: 3 hr. minimum, or overnight

Servings: 48

Here's What You Need:

For the cake pops:

1 chocolate layer cake (box mix)

1 can white or cream cheese frosting

For decorating the cake pops:

2 bags yellow candy melts for all 48

Or

2 bags of white candy melts, and add yellow chocolate dye

(if you can't find yellow chocolate dye, you can also use yellow colored sugar. Using ordinary yellow food dye or gel, add ½ cup of granulated sugar in a sandwich bag. Add a few drops of dye. Close the bag and then using your fingers rub the dye into the sugar. Then sprinkle or dip your cake pop just after you dip it into the white chocolate.

A handful of chocolate Tootsie Rolls

A handful of fruity Tootsie Rolls

Or any type of candy that you can mold like airheads, etc.

48 lollipop sticks

1 toothpick

Here's How You Do It:

In a large mixing bowl, crumble cake and set aside. Add in frosting using a spatula until combined.

Cover with plastic wrap and place it in the refrigerator overnight, or at least 3 hours. Once the cake is chilled, roll into 2 to 3 -inch balls and set in the freezer for at least two hours.

Place chocolate in a microwave safe bowl, and cook on high for 60 to 75 seconds, until chocolate is melted. If the chocolate is very thick add 1 tablespoon of vegetable shortening per package to thin out the chocolate. If needed microwave for an additional 10 seconds to melt the shortening. Dip the tip of the craft or lollipop stick into the chocolate then insert craft or lollipop stick half way into the center of the frozen cake ball and dip into the chocolate. Tap the cake pop over the cup to remove any excess chocolate. The chocolate should harden pretty quickly. Add face cut outs after pops dry, using a small amount of chocolate on a toothpick. Place on wax paper until dry. Store in the refrigerator.