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## *Snowman Cake Pops*

Prep time: 1 hr.

Resting Time: 3 hr. minimum, or overnight

Servings: 24

### **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:***

1 tablespoon vegetable oil

2 bags Vanilla or white candy melts for all 48

A handful of chocolate Tootsie Rolls

A handful of fruity Tootsie Rolls –

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

Pretzel sticks 24

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 24 – 2 inch balls and 24 1 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. Stack the small cake ball on top of the larger cake ball. Dip the tip of the craft or lollipop stick into the chocolate then insert craft or lollipop stick into the center of both cake balls. Then 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 as glue. Repeat this process and attach arms and buttons. Place on wax paper until dry. Store in the refrigerator.