

# MAKE YOUR OWN CAKE POPS (START TO FINISH!)

Our favorite thing to do is spread the cake pop love, so hopefully this MYOCPS2F lesson will help you add a little POP to your day!

## Supplies needed for making the perfect cake pop:



1 boxed cake mix  
(+ 3 eggs,  $\frac{7}{8}$  cup water,  
 $\frac{1}{4}$  cup oil)



1 can of frosting



50 cake pop sticks



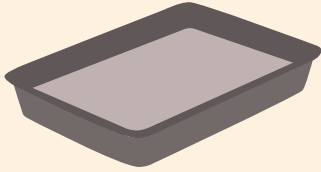
12 oz. bag of candy melts



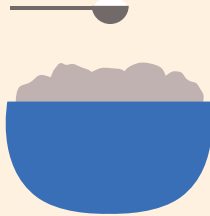
Styrofoam or floral foam  
(optional, but VERY helpful)  
or wax paper



Steps to making the perfect cake pop:



**1. Baking.** Bake a 9" x 13" cake using your favorite cake mix with these slight recipe changes: 1 box cake mix, 3 eggs, 7/8 cup water, 1/4 cup oil.



**2. Doughing.** Crumble your cake into a bowl (or use a food processor), and mix in frosting 1 spoonful at a time. Do NOT use too much frosting here. The dough is the right consistency when it feels like play-doh.



**3. Portioning.** Take 1/4 of the dough and divide it into 12 equal portions. You can use the other 3/4 of the dough if you want to make LOTS of pops (each cake makes about 48 pops), or just freeze it for a future cake pop session.



**4. Rolling.** Roll each dough portion into the smoothest, compactest ball you can manage.



**5. Melting.** Melt the chocolate in a microwave safe container for 20 second intervals, stirring between each. Continue until it is melty and smooth.



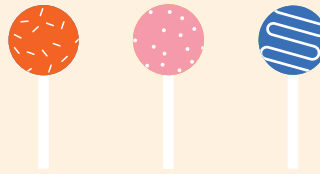
**6. Sticking.** Dip a stick into the melted chocolate (about 1/4 of an inch up the stick), and place into the cake ball, pushing it about halfway through. Set into a styrofoam block to let dry while you repeat with your other cake balls (or just set upside down on wax paper if you don't have styrofoam).



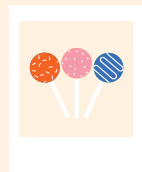
Steps to making the perfect cake pop:




**7. Dipping.** Submerge your cake ball entirely in chocolate, then lift out. Tap the stick with your other hand to remove the excess coating, then immediately decorate.




**8. Decorating.** Decorate your pop using as many or as little sprinkles as desired! Place back in the styrofoam to dry (or again, just set upside down on wax paper to dry).



**9. Sharing.** It's totally up to you if you'd like to share the actual cake pops (we wouldn't judge if you didn't), but please do share how fun this MYOCPS2F lesson was with all your pop pals AND on social media:

 @daisypops\_cakepops

 @daisypopskent



**10. Devouring.** Easily the best step! We hope you enjoyed both making AND eating your yummy cake pops!

