



Pots of Gold Cake Pops

Level: Easy

Prep & Chill Time: 45 minutes

Serves: About 36 cake pops

Decorating Time: 90 minutes



- 1 (15.25 oz.) box yellow cake mix
- 1 (16 oz.) container ready-made vanilla frosting
- 2 (10 oz.) packages Wilton Black Candy Melts
- 1 container edible sparkling sugar crystals (gold)

Other special items needed:

Lollipop sticks, a small pastry bag fitted w/a Wilton #2 round decorating tip, and Styrofoam blocks

Bake the cake as directed on the box, using a 9x13 pan. Cool completely. Cut the cake in half. Take one half, and over a large mixing bowl, crumble the cake by breaking it into small pieces with your hands. (If you do not want brown specks in your cake balls, remove all the browned edges of the cake before crumbling.) Repeat with the other half of the cake. With a fork, break the cake lumps into fine pieces. Add $\frac{3}{4}$ of the container of frosting, and mix with the back of a large spoon until the cake and frosting are thoroughly combined.

With clean, dry hands, roll the cake mixture into $1\frac{1}{2}$ -inch balls and place on a wax-paper lined baking sheet. Push the cake balls down slightly to make a flat surface (this will be the top of the "pot.") Cover with plastic wrap and freeze for 15 minutes.

In a deep, heat-proof bowl, melt the Candy Melts according to the instructions on the package, one bag at a time. (I prefer to use the double boiler method.) Dip the tip of a lollipop stick into the melted candy coating, and insert that tip into a cake ball, pushing no more than halfway through. Repeat until all the cake balls have lollipop sticks inserted. Now dip the entire cake ball into the candy coating, and let the excess coating drip off before placing back on the lined baking sheet. Repeat with the remaining cake balls and let dry completely.

With a small pastry bag fitted with a Wilton #2 round tip, pipe the "pot handle" with the melted candy coating. Let dry completely. Next, pipe some melted candy coating on the flat surface (the top of the "pot") and sprinkle the gold sparkling sugar crystals on it. Shake off any excess sugar crystals. Push the stick of the decorated cake pop into a Styrofoam block to dry completely. Cover the cake pop in individual treat bags and tie airtight.

Recipe methods and techniques adapted by "Cake Pops" by Bakerella.