



## MELT. CREATE. ENJOY!

### INGREDIENTS:

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box white cake mix (plus ingredients required for cake)
- 1/2 of a (16 oz) container vanilla frosting
- Blue & Yellow food coloring (oil or powder based only)
- Round, hard candy (ex: Whoppers®)
- Whole almonds (ears)
- Black cake decorating gel or edible ink pen (eyes/nose/mouth)
- Red cake decorating gel or edible ink pen (laces on baseballs)
- Red confetti sprinkles (tongue)
- Lollipop sticks
- Styrofoam block (to set cake pops in while drying)

**TIP:** If cake balls become too soft or are not holding their shape while being dipped, place back in the refrigerator for 20-30 minutes.

### INSTRUCTIONS:

1. Prepare and bake cake mix as directed on box.
2. Crumble cake into a large bowl. Add frosting and mix thoroughly.
3. Chill mixture approximately 2 hours in the refrigerator (you can speed this up by placing in the freezer).

### Baseballs:

1. Roll half of the cake mixture into 1" sized balls; place on a wax paper lined baking sheet. Insert a lollipop stick into each cake ball.
2. Melt 1 package of Vanilla CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to the package directions.
3. Dip cake pops in Vanilla CANDIQUIK®; allow excess coating to drip off. Place in Styrofoam block to set.
4. Once set, pipe on baseball stitches with red decorating gel.





## MELT. CREATE. ENJOY!

### INGREDIENTS:

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box white cake mix (plus ingredients required for cake)
- 1/2 of a (16 oz) container vanilla frosting
- Blue & Yellow food coloring (oil or powder based only)
- Round, hard candy (ex: Whoppers®)
- Whole almonds (ears)
- Black cake decorating gel or edible ink pen (eyes/nose/mouth)
- Red cake decorating gel or edible ink pen (laces on baseballs)
- Red confetti sprinkles (tongue)
- Lollipop sticks
- Styrofoam block (to set cake pops in while drying)



### INSTRUCTIONS:

#### Bears:

1. Roll the remaining half of the cake mixture into 1” sized balls; use your fingers to shape cake ball into a bear head (use a picture as a guide if necessary). Stick 2 almonds into the sides of the cake ball as ears. Insert a lollipop stick into each cake ball.
2. Break off 2 squares (4 oz) of Vanilla CANDIQUIK®; set aside. Melt remaining CANDIQUIK® in Melt and Make Microwaveable Tray™ according to the package directions. Add a couple drops of yellow food coloring (oil or powder based) to produce an off-white/tan color.
3. Dip cake pops in CANDIQUIK®; allow excess coating to drip off. Place in Styrofoam block to set.
4. Once dry, use a toothpick dipped in Vanilla CANDIQUIK® to draw the outline of eyes. Use the black cake decorating gel to draw on mouth, nose, and pupils. Attach a red heart sprinkle as the tongue.
5. Melt Chocolate CANDIQUIK® in Melt and Make Microwaveable Tray™ according to the package directions.
6. To add the brown “fur” trim; carefully dip the back of the bear cake pop in the Chocolate CANDIQUIK and slowly roll the cake pop around, coating all edges. Allow excess coating to drip off and return to Styrofoam block to set.

#### Baseball Caps:

1. Melt the remaining 4 oz of Vanilla CANDIQUIK®. Add blue (oil or powder based) food coloring. Spoon small, round dots onto wax paper (bills of the hat).
2. For the dome of the hats, chop a round candy in half; insert a toothpick into candy and dip in the blue CANDIQUIK®. Quickly attach the dome of the hat towards the back of the bill. Once set, use a dab of CANDIQUIK® and attach to cake pop.