

PEPPERMINT CAKE POPS



CANDIQUIK

MELT. CREATE. ENJOY!

INGREDIENTS: CAKE POPS

YIELD: APPROX. 40 CAKE POPS

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 box chocolate cake mix (plus ingredients required for cake mix)
- 1/2 of a (16 oz) container cream cheese frosting
- 1 1/2 cups round hard peppermint candies (finely crushed)
- 40 lollipop sticks

INGREDIENTS: PEPPERMINT DISKS

- 40 round hard peppermint candies

INSTRUCTIONS: CAKE POPS

1. Prepare and bake cake mix as directed on box.
2. Crumble cake into a large bowl. Add frosting and mix thoroughly (it may be easier to use fingers to mix together).
3. Chill for approximately 2 hours in the refrigerator (you can speed this up by placing in the freezer).
4. Roll mixture into 1" sized balls; place on a wax paper covered baking sheet.
5. Insert a lollipop stick into each cake ball.
6. Melt Vanilla CANDIQUIK® in Melt and Make Microwaveable Tray™ according to the directions on package.
7. Dip cake pops in melted CANDIQUIK®, coating completely and allow excess coating to drip off; dip cake pops in crushed peppermints and place on wax paper to set.
8. Once set, use a dab of CANDIQUIK® to attach cake pops to peppermint disks.

INSTRUCTIONS: PEPPERMINT DISKS

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Place candies on prepared baking sheet. Bake for 5-7 minutes or until soft. Remove from oven and use the back of a spoon to press candies flat. Cool.

TIP: If cake balls start to stick or get gooey when dipping, place remaining cake balls in the refrigerator for an additional 20-30 minutes.

