

# CARTOON CAKE POPS



**MELT. CREATE. ENJOY!**

## INGREDIENTS:

### YIELD: 24 CAKE POPS

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 24 cake balls (see basic cake ball recipe)
- 2 bags (14 oz) flake coconut
- Red, green, yellow, and blue food coloring (oil or powder based only)
- Chocolate discs (mouth)
- Dark brown cake writing icing or chocolate candy coating (eyebrows)
- Red heart sprinkles (tongue)
- Butterscotch baking chips (cookies)
- White candy eyes
- Orange jelly beans (nose)
- Yellow gum drops (beak)
- 1 red Fruit Roll-Up® (tongue)
- Styrofoam block (to set cake pops in)

## INSTRUCTIONS:

1. Divide coconut evenly into 4 plastic bags; add food colorings to individual bags of coconut. Shake bags until coconut is evenly colored.
2. Cut chocolate discs in half to use as mouths.
3. Prepare the beaks by cutting yellow gum drops into a triangular shape, slit open. Cut small triangular shapes out of the Fruit Roll-Up® and attach to gum drop as a tongue.
4. Melt both packages of Vanilla CANDIQUIK® in Melt and Make Microwaveable Tray™ according to the package directions. Divide into 4 separate bowls. Stir in the 4 food colorings in individual bowls until desired colors are established.
5. Insert a lollipop stick into each cake ball; divide cake pops into 4 even groups.
6. Dip cake pops into melted CANDIQUIK®; allow excess coating to drip off. Before coating is set, attach half of a chocolate disc as the mouth (or yellow candy as beak) and candy eyes; sprinkle with the matching colored coconut. Tip: Complete 1 group of the same colored characters at a time.
7. Place in Styrofoam block to set.

## TIPS:

- Oscar: Re-shape the cake ball to form a “C” shape as an opening for his mouth; cut the chocolate disc in half and use both pieces to form an open mouth. Use a red heart sprinkle as his tongue. When dry, use a brown icing or chocolate candy coating to pipe on eyebrows.
- Cookie Monster: Attach a butterscotch baking chip to his mouth as a cookie (cut off top of chip and use edible ink pen to dot on “chocolate chips”).
- Elmo: Attach an orange jelly bean as his nose.
- If CANDIQUIK® Coating begins to harden or thicken while dipping cake pops, reheat in the microwave in 15 second increments. Be careful not to overheat.
- To thin coating, add a tablespoon of solid vegetable shortening and stir until well mixed.
- If cake balls start to fall off the lollipop stick or get gooey when dipping, place remaining cake balls in the refrigerator for an additional 20-30 minutes.

