

BEAR CAKE POPS



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: APPROX. 40 CAKE POPS

- 2 packages (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box chocolate cake mix (plus ingredients for cake mix)
- 1/2 of a (16 oz) container chocolate frosting
- 1 bag jelly beans
- 1 bag M&M®'s
- Black cake icing writer
- Lollipop sticks
- Styrofoam block (to set cake pops in while drying)

TIP: If cake balls become too soft or do not hold their shape while being dipped, return to the refrigerator for an additional 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).
4. Prepare the ears by chopping each jelly bean in half (vertically).
5. Roll cake mixture into 1" sized balls; place on a wax paper lined baking sheet. Insert a lollipop stick into each cake ball. Press 2 jelly bean halves on the top of the cake pop as ears.
6. Melt CANDIQUIK® in Melt and Make Microwaveable Tray™ according to the package directions.
7. Dip cake pops in melted CANDIQUIK®; allow excess coating to drip off and place in Styrofoam block until set.
8. Press a (brown) M&M® on the center of the cake pop as a nose before coating is completely set.
9. Once set, draw two dots with cake icing writer as eyes.

