

COW CAKE POPS



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: APPROX. 40 CAKE POPS

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 2 squares (4 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box yellow cake mix (plus ingredients for cake mix)
- 1/2 of a (16 oz) container cream cheese frosting
- Pink M&M®s
- Whole peanuts
- Americolor® Gourmet Writer (black)
- 40 lollipop sticks
- Styrofoam block (to set cake pops in while drying)
- Yellow Nerds® candies (optional)

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.

INSTRUCTIONS:

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 and press two peanuts on the top of the cake pop as ears.
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; press a pink colored M&M® on the center of the cake pop as a nose; place in Styrofoam until set. Optional: attach 2 Nerds® candies between ears as horns.
8. Melt Chocolate CANDIQUIK® according to directions on package.
9. Once set, use a toothpick dipped in Chocolate CANDIQUIK® to draw spots as desired. Add two dots for the eyes and nostrils with edible marker.

