

Cake Pops



These cake pops are so fun & easy to make for any barbie themed birthday party, it's a cool one to get the children involved.

All you need is:

A Victorian sponge (I used two Tesco, Victorian sponge cakes) - it gave 12 giant cake pops but you can probably make 24 normal sized ones.

Blue candy melts & 300g white chocolate to thin

Sprinkles & glitter of your choice

(Buttercream if the sponge is dry or doesn't already have a filling)

The method is super easy:

- 1 - in a bowl crumble the cake using your hands and compress to make it slightly dense.
- 2 - using your hands roll the cake dough in a circle motion to make smooth cake balls.
- 3 - place them in a tray and then in a freezer to chill until slightly hardened.
- 4 - melt a little bit of the chocolate, when the cake balls are cold, dip a little bit of your cake pop sticks into the chocolate and then into the cake balls, place back in the freezer until super cold.
- 5 - Melt the rest of the chocolate and candy melts, I did it over boiling water to avoid any burning but you can microwave for 30 seconds at a time, stirring in between.
- 6 - once the pops are cold (almost frozen) remove them and one by one dip them into the melted chocolate and feel free to decorate with sprinkles whilst it's setting.
- 7 - place them on the tray with baking paper to avoid the chocolate sticking and place them in the fridge to set completely